Lajt Verdant IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg *(85.1%)*	82 %	4
Grain	Płatki owsiane	0.23 kg *(9.8%)*	85 %	3
Grain	Płatki pszeniczne	0.12 kg *(5.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	25 g	10 min	6.6 %
Aroma (end of boil)	Simcoe	10 g	10 min	11.7 %
Dry Hop	Huell Melon	25 g	4 day(s)	6.6 %
Dry Hop	Simcoe	15 g	4 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Dry	11 g	Lallemand

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.