

Verdant vol. 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.8 kg (48.6%)	80.5 %	3
Grain	Viking Pilsner malt	1 kg (27%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (13.5%)	83 %	5
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	15 min	12.9 %
Whirlpool	mackinac	25 g	15 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	mackinac	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand

Notes

- Woda RO modyfikowana:

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

Zacieranie 13.5L

Chlorek wapnia - 2.7gr

Gips - 1.35gr

Woda do wysładzania 6.5L

Chlorek wapnia - 4.2 gr

Gips - 2.1 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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