

Verdant IPA 4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2.3 kg (57.5%) | 80.5 % | 3 |
| Grain | Bestmalz Caramel Pils | 0.4 kg (10%) | 75 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (12.5%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |
| Grain | Oats, Malted | 0.4 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Whirlpool | Falconer's Flight | 30 g | 15 min | 10.3 % |
| Whirlpool | El Dorado | 20 g | 15 min | 14.2 % |
| Whirlpool | Topaz | 10 g | 15 min | 18.3 % |
| Dry Hop | Falconer's Flight | 40 g | 3 day(s) | 10.3 % |
| Dry Hop | El Dorado | 40 g | 3 day(s) | 14.2 % |
| Dry Hop | Topaz | 40 g | 3 day(s) | 18.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
|------------------------------------|-----|-----|------|-----------|

Notes

- Woda do zacierania 14.3 L
Chlorek wapnia - 2.8g
Gips - 1.4g

Do wyśładzania 7L
Chlorek wapnia - 4.5 g
Gips 2.7 g

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L
NaCl - 0.6g/10L
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