

Verdant IPA vol.6

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **32**
- SRM **3.7**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.4 kg (73.1%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (10.8%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (8.6%)	60 %	4
Grain	Płatki pszeniczne	0.1 kg (2.2%)	60 %	3
Sugar	maltodextrine	0.25 kg (5.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	9.4 %
Whirlpool	El Dorado	50 g	15 min	14.2 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.2 %
Dry Hop	Galaxy	25 g	3 day(s)	16 %

Yeasts

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

Notes

- Woda RO modyfikowana:

Do zaciernia 15 L

chlorek wapnia 3g
gips 1.5 g

Do wystadzania 5.5 L

chlorek wapnia 3.6
gips 1.8 g

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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