

# Verdant Oatmeal

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	El Dorado	100 g	3 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maltodekstryna	500 g	Boil	5 min