

# Verdant WCIPA vol 4

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **3.2**
- 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.5 kg (89.7%)	80.5 %	2
Grain	Rice, Flaked	0.4 kg (10.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	9.4 %
Boil	Mosaic	20 g	30 min	12.8 %
Boil	Mosaic	15 g	15 min	12.8 %
Dry Hop	Mosaic	65 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

## Notes

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

- Woda RO modyfikowana odwrotnie do NEIPA:

Zacieranie 14L  
Gips 2.8 g  
Chlorek wapnia 1.4 g

Wystadzanie 6L  
Gips 4  
Chlorek 2

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Feb 1, 2022, 8:48 PM*