

Lite Verdant APA ver. 4

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **67.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Castle Malting	1.8 kg (41.1%)	80 %	4
Grain	Strzegom Pilzneński	1.4 kg (32%)	80 %	4
Grain	Strzegom Wiedeński	0.18 kg (4.1%)	79 %	10
Grain	Płatki owsiane	0.5 kg (11.4%)	60 %	3
Grain	Simpsons - Golden Naked Oats	0.5 kg (11.4%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26 g	30 min	10.5 %
Whirlpool	Centennial	30 g	20 min	8.7 %
Whirlpool	Kohatu	30 g	20 min	5.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Aromazyme	1.3 g	Primary	666 day(s)
Water Agent	Pożywka Wyeast	2.5 g	Boil	15 min