

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 Pilzniejszy | 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 |