

Verdant IPA vol.3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.7**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (40%)	80.5 %	6
Grain	Viking Pilsner malt	1.5 kg (40%)	82 %	4
Grain	Viking Wheat Malt	0.4 kg (10.7%)	83 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (5.3%)	75 %	5
Sugar	Milk Sugar (Lactose)	0.15 kg (4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Falconer's Flight	30 g	15 min	10.3 %
Whirlpool	Iunga	30 g	15 min	9.4 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

Yeasts

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

Notes

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

- Woda do zacierania:
chlorek wapnia 2.6
gips 1.3

Woda do wysładzania:
chlorek 4.4
gips 2.2

Do całości na 10L

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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