

# Verdant IPA 2 Riwaka Nectarone Citra

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (67.7%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (16.1%)   | 60 %  | 3   |
| Grain | Płatki pszeniczne   | 1 kg (16.1%)   | 60 %  | 3   |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | Riwaka    | 100 g  | 30 min   | 7 %        |
| Dry Hop   | Citra     | 100 g  | 2 day(s) | 12 %       |
| Dry Hop   | Nectarone | 100 g  | 2 day(s) | 13.6 %     |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 250 g  | Lallemand  |

## Notes

- Woda RO kran 1:1  
29L -> kwas mlekowy 3 ml  
Nov 3, 2024, 10:29 AM