

Lite APA na LalBrew Verdant IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (72.2%) | 81 % | 4 |
| Grain | Słód owsiany | 0.5 kg (11.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (11.3%) | 85 % | 3 |
| Grain | Słód Munich light Castle Malting | 0.23 kg (5.2%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Magnum | 10 g | 30 min | 10.5 % |
| Whirlpool | Nelson Sauvín | 25 g | 20 min | 11 % |
| Whirlpool | Galaxy | 25 g | 20 min | 15 % |
| Dry Hop | Galaxy | 75 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 75 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Verdant IPA | Ale | Dry | 11 g | Lallemand |