

Verdant IPA 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 1 kg (50%) | 78 % | 6 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (30%) | 85 % | 5 |
| Grain | Briess - Carapils Malt | 0.1 kg (5%) | 74 % | 3 |
| Grain | Oats, Flaked | 0.3 kg (15%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 55 min | 12 % |
| Whirlpool | Citra | 10 g | 15 min | 12 % |
| Whirlpool | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |

Yeasts

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