

# SESSION VERDANT IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (38.5%)	81 %	5
Grain	Słód owsiany Fawcett	2.5 kg (38.5%)	61 %	5
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	10 min	15 %
Aroma (end of boil)	Sabro	25 g	1 min	15 %
Aroma (end of boil)	Strata	25 g	1 min	13.6 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Aroma (end of boil)	Ekuanot	25 g	1 min	14 %
Whirlpool	Ekuanot	25 g	0 min	14 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Strata	25 g	0 min	13.6 %
Dry Hop	Strata	25 g	7 day(s)	13.6 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Strata	25 g	2 day(s)	13.6 %
Dry Hop	Sabro	25 g	2 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Wirflock T	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	75 min
Water Agent	Witamina C	4 g	Bottling	---