

## V for Verdant

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Oats, Flaked	0.3 kg (6.7%)	80 %	2
Grain	Rice, Flaked	0.2 kg (4.4%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	10 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand