

# Verdant IPA 1

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- 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	---