

## Verdant IPA 2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (69.4%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	0.5 kg (13.9%)	80.5 %	3
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	15 g	20 min	13.1 %
Whirlpool	Simcoe	15 g	20 min	12.9 %
Whirlpool	Mosaic	15 g	20 min	12.3 %
Dry Hop	Citra	40 g	3 day(s)	13.1 %
Dry Hop	Azacca	40 g	3 day(s)	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Verdant yeast	Ale	Slant	50 ml	---

### Notes

- Woda źródlana Żywiec przegotowana dzień wcześniej  
modyfikacja na 18l wody:  
chlorek wapnia 4.5g  
Sól Epsom 0.3g  
Sól niejodowana kamienna 3g

Dodane 2ml kwasu mlekowego do zacieru i 1ml do wody do wyszładzania  
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