

Verdant IPA 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

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

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.2 kg (40%)	78 %	6
Grain	Briess - Wheat Malt, White	1.1 kg (36.7%)	85 %	5
Grain	Briess - Carapils Malt	0.3 kg (10%)	74 %	3
Grain	Oats, Flaked	0.4 kg (13.3%)	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	---