

## Verdant IPA 3

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **3.9**
- 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3
Sugar	laktoza	0.1 kg (2.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	35 g	15 min	11 %
Whirlpool	citra	35 g	15 min	13.1 %
Dry Hop	Nelson Sauvín	15 g	4 day(s)	11 %
Dry Hop	citra	15 g	4 day(s)	13.1 %
Dry Hop	galaxy	50 g	3 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
verdant	Ale	Slant	100 ml	---

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min

## Notes

- Woda źródłana Primavera

3ml chlorku wapnia na koniec gotowania przed Hop Stand  
2ml kwasu mlekowego do zacierania  
1ml kwasu mlekowego do wody do wyśładzania

Nelson i Citra w 2gim dniu burzliwej  
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