

# Verdant IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (61%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (8.5%)	83 %	5
Grain	Platki owsiane	2.5 kg (30.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	12.2 %
Dry Hop	Amarillo	100 g	3 day(s)	8.6 %
Dry Hop	Sabro cryo	50 g	3 day(s)	20.5 %
Dry Hop	Talus cryo	25 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	350 ml	Lallemand

## Notes

- Woda RO kran 2:1  
zacieranie 30L -> 25+5kran  
chlerek wapnia 6g

gips 3g

wyśładzanie 8.5L -> RO

chlorek wapnia 5g

gips 2.5g

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Nov 29, 2024, 3:57 PM*