

# Verdant IPA - David Heath

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (62.9%)	80 %	5
Grain	Strzegom Wiedeński	0.8 kg (15.7%)	79 %	10
Grain	Płatki owsiane	0.7 kg (13.8%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.25 kg (4.9%)	78 %	20
Grain	Weyermann - Carapils	0.14 kg (2.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	15 min	9 %
Boil	Mosaic	15 g	15 min	11.3 %
Boil	Magnum	20 g	7 min	10.5 %
Whirlpool	Centennial	35 g	20 min	9 %
Whirlpool	Mosaic	35 g	20 min	11.3 %
Dry Hop	Centennial	50 g	3 day(s)	9 %
Dry Hop	Mosaic	50 g	3 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	120 ml	Lallemand

## Notes

- Na podstawie przepisu: <https://www.youtube.com/watch?v=Wre4XX7cFko>  
*Feb 19, 2021, 1:39 PM*