

## Session IPA Verdant IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **2.9**
- Style **American Amber Ale**

### 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 **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 2 kg (90.9%)  | 81 %  | 4   |
| Sugar | Maltodekstryna | 0.2 kg (9.1%) | 100 % | 2   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Equinox | 15 g   | 30 min | 12 %       |
| Aroma (end of boil) | Motueka | 50 g   | 1 min  | 7 %        |