

Lite APA na LalBrew Verdant IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (72.2%)	81 %	4
Grain	Słód owsiany	0.5 kg (11.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.3%)	85 %	3
Grain	Słód Munich light Castle Malting	0.23 kg (5.2%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	10.5 %
Whirlpool	Nelson Sauvín	25 g	20 min	11 %
Whirlpool	Galaxy	25 g	20 min	15 %
Dry Hop	Galaxy	75 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	75 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Verdant IPA	Ale	Dry	11 g	Lallemand