

# Verdant IPA 4

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.3 kg (57.5%)	80.5 %	3
Grain	Bestmalz Caramel Pils	0.4 kg (10%)	75 %	5
Grain	Viking Wheat Malt	0.5 kg (12.5%)	83 %	5
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2
Grain	Oats, Malted	0.4 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Falconer's Flight	30 g	15 min	10.3 %
Whirlpool	El Dorado	20 g	15 min	14.2 %
Whirlpool	Topaz	10 g	15 min	18.3 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	10.3 %
Dry Hop	El Dorado	40 g	3 day(s)	14.2 %
Dry Hop	Topaz	40 g	3 day(s)	18.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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## Notes

- Woda do zacierania 14.3 L  
Chlorek wapnia - 2.8g  
Gips - 1.4g

Do wyśładzania 7L  
Chlorek wapnia - 4.5 g  
Gips 2.7 g

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
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