

Verdant IPA

- 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

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