

Verdant WCIPA vol 4

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **3.2**
- Style **American IPA**

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 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|--------|-----|
| Grain | Heidelberg | 3.5 kg (89.7%) | 80.5 % | 2 |
| Grain | Rice, Flaked | 0.4 kg (10.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | lunga | 5 g | 60 min | 9.4 % |
| Boil | Mosaic | 20 g | 30 min | 12.8 % |
| Boil | Mosaic | 15 g | 15 min | 12.8 % |
| Dry Hop | Mosaic | 65 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 100 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1 g | Boil | 10 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO modyfikowana odwrotnie do NEIPA:

Zacieranie 14L
Gips 2.8 g
Chlorek wapnia 1.4 g

Wystadzanie 6L
Gips 4
Chlorek 2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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