



VERDANT IPA

BJCP 2015: 21B



ALL-GRAIN METHOD (13560)

4kg JW Traditional Ale



SPECIALTY MALTS

1kg WY Vienna

0.75kg JW Wheat

0.75kg BL Flaked Oats



VITAL BEER STATS

Batch Volume: 23 litres

LalBrew Verdant IPA

Boil Volume: 28 litres

Mash time: 60 mins @ 66°C

Boil time: 60 mins

ABV : 6.3%



HOPS

15g	Columbus	@	60	(Bittering hops)
15g	Columbus	@	10	(Flavour hops)
30g	Amarillo	@	0	(Aroma hops)
30g	Citra	@	0	(Aroma hops)
30g	Nelson Sauvin	@	0	(Aroma hops)
30g	Amarillo	@	Dry hop	(3 to 5 days)
30g	Citra	@	Dry hop	(3 to 5 days)
30g	Nelson Sauvin	@	Dry hop	(3 to 5 days)



OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



SUGGESTED YEAST

LalBrew Verdant IPA



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 66°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.062
Estimated F.G. : 1.014
Estimated ABV : 6.3%

SRM : 5.1
IBUs : 29

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An American IPA with intense fruit flavours and aromas, a soft body, and smooth mouthfeel, and often opaque with substantial haze. Less perceived bitterness than traditional IPAs but always massively hop forward. This emphasis on late hopping, especially dry hopping, with hops with tropical fruit qualities lends the specific “juicy” character for which this style is known.

Aroma: Intense hop aroma, often with fruit qualities reflective of newer American and New World hop varieties. Clean, neutral malt in the background, potentially with a light, bready sweetness.

Appearance: Colour ranges from straw to yellow, often with orange hue. The opacity can add a “shine” to the beer and make the colour seem darker.

Flavour: The hop flavour is high to very high. The perceived bitterness can be low to medium, often being masked by the body and finish of the beer.

Mouthfeel: Medium to medium-full body with a smooth character. No harsh, hop derived astringency. Medium carbonation is standard.