

Verdant Brewing - Even Sharks Need Water (clone) v2 - 6.4%

**New England IPA**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.37  
Colour : 10 EBC  
Carbonation : 2.1 CO2-vol  
  
Pre-Boil Gravity : 1.049  
Original Gravity : 1.064  
Final Gravity : 1.015

**Fermentables (1.62 kg)**  
980 g - Extra Pale Ale (Lager) Malt 3 EBC (60...  
^ The Malt Miller (UK) Warning: check all val...  
240 g - Pale Ale Golden Promise 5 EBC (14.8%)  
^ The Malt Miller (UK)  
130 g - Carapils/Carafoam 3.9 EBC (8%)  
130 g - Oats, Flaked 2 EBC (8%)  
70 g - Pale Wheat Malt 3 EBC (4.3%)  
^ The Malt Miller (UK) Warning: check all val...  
70 g - Wheat Flaked 3.2 EBC (4.3%)

**Hops (102.6 g)**  
First Wort 60 - 0.3 g - Magnum (Whole) - 9.2%...  
^ Worcestor Hop Shop (UK)

**Hop Stand**  
30 min hopstand @ 80 °C  
30 min - 15.7 g - Citra - 13.8% (15 IBU)  
^ Worcestor Hop Shop (UK)  
30 min - 7.8 g - Galaxy - 14% (8 IBU)  
^ The Malt Miller (UK)

**Dry Hops**  
3 days - 47.3 g - Citra - 13.8%  
^ Worcestor Hop Shop (UK)  
3 days - 31.5 g - Galaxy - 14%  
^ The Malt Miller (UK)

**Miscellaneous**  
Mash - 5.79 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.31 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.88 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.89 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL)  
10 min - Boil - 0.05 g - Servomyces  
^ Brouwstore (NL)

**Yeast**  
0.6 pkg - Lallemend (LalBrew) Verdant IPA

**01 Brouwpunt 5L (60min) (rev 3)**

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.86 L  
Sparge Water : 4 L  
Boil Time : 60 min  
Top-Up Water : 0.58 L  
Total Water : 9.44 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (45 min)  
73.3 °C - Strike Temp  
67 °C - 45 min - Temperature

**Fermentation Profile**  
Ale  
20 °C - 10 days - Primary

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 100 Mg 11 Na 16 Cl 154 SO 93 HCO 17

SO/Cl ratio: 0.6  
Mash pH: 5.4  
Sparge pH: 6

**Measurements**

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

# Verdant Brewing - Even Sharks Need...

## Recipe Notes

Target:

ABV = 6.5 %

IBU =

EBC = 10.2

OG =

FG = 1.017

Yeast = WY1318

<https://verdantbrewing.co/blogs/news/even-sharks-need-water>