

# VERMONT DEER BEAR

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- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (64.2%)	81 %	4
Grain	Pszeniczny	0.6 kg (11.3%)	85 %	4
Grain	Weyermann - Carapils	0.6 kg (11.3%)	78 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.8%)	75 %	45
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %
Dry Hop	Palisade	50 g	5 day(s)	7.5 %

Dry Hop	Dr Rudi	50 g	5 day(s)	11.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale