VERMONT ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg *(70%)*	80 %	4
Grain	Oats, Flaked	0.6 kg *(20%)*	80 %	2
Grain	Bestmalz Carmel Pils	0.3 kg *(10%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Boil	Centennial	30 g	1 min	10.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp644 Brett like	Ale	Slant	80 ml	Mangrove Jack's