

## Vermont 0x00

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.3%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	1600 ml	Yeast Bay