

Vermont APA 14°

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (49%) | 80 % | 5 |
| Grain | Pilzneński | 3.7 kg (36.3%) | 81 % | 4 |
| Grain | Viking Malt Monachijski typ II | 1.5 kg (14.7%) | 79 % | 21 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 100 g | 10 min | 8.5 % |
| Boil | Cascade | 100 g | 5 min | 7.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 12.3 % |
| Dry Hop | Mosaic | 150 g | 7 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 30 g | Mangrove Jack's |