

# Vermont APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Denali	22 g	0 min	14 %
Aroma (end of boil)	Azacca	22 g	0 min	14 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %
Whirlpool	Hallertau Blanc	50 g	0 min	11 %
Whirlpool	El Dorado	50 g	0 min	15 %
Dry Hop	Palisade	50 g	2 day(s)	7.5 %
Dry Hop	Hallertau Blanc	50 g	2 day(s)	11 %

## Yeasts

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