

#205 Vermelho hazy APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra Crisp	4.6 kg (100%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Vermelho PL 2023	50 g	10 min	9.1 %
Dry Hop	Vermelho PL 2023	50 g	7 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP091 Best Coast Hazy Ale	Ale	Liquid	40 ml	White Labs