

## 9. Low Alc. Vermont 8 BLG

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **31**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 2.6 kg (80.4%)  | 80 %   | 5   |
| Grain | BESTMALZ - Best Wheat Malt | 0.17 kg (5.3%)  | 82 %   | 4   |
| Grain | Rye, Flaked                | 0.208 kg (6.4%) | 78.3 % | 4   |
| Grain | Oats, Flaked               | 0.254 kg (7.9%) | 80 %   | 2   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Galaxy       | 5 g    | 60 min   | 14.5 %     |
| Aroma (end of boil) | Galaxy       | 5 g    | 10 min   | 14.5 %     |
| Aroma (end of boil) | Enigma (AUS) | 5 g    | 10 min   | 16.5 %     |
| Aroma (end of boil) | pacific gem  | 5 g    | 10 min   | 15.3 %     |
| Aroma (end of boil) | Galaxy       | 20 g   | 2 min    | 14.5 %     |
| Aroma (end of boil) | Pacific Gem  | 20 g   | 2 min    | 15.3 %     |
| Aroma (end of boil) | Enigma (AUS) | 20 g   | 2 min    | 16.5 %     |
| Dry Hop             | Pacific Gem  | 20 g   | 7 day(s) | 15.3 %     |
| Dry Hop             | Enigma (AUS) | 20 g   | 7 day(s) | 16.5 %     |
| Dry Hop             | Galaxy       | 20 g   | 7 day(s) | 14.5 %     |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM55 Zielone<br>Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |