

## #93 Vermont Pacific Gem

- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **2.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount       | Yield  | EBC |
|-------|-----------------|--------------|--------|-----|
| Grain | Malteurop Lager | 4 kg (87%)   | 82 %   | 3   |
| Grain | Malteurop Wheat | 0.6 kg (13%) | 86.8 % | 5   |

### Hops

| Use for | Name                         | Amount | Time      | Alpha acid |
|---------|------------------------------|--------|-----------|------------|
| Boil    | Magnum                       | 15 g   | 60 min    | 11.5 %     |
| Boil    | Pacific Gem                  | 50 g   | 10 min    | 15.3 %     |
| Boil    | Pacific Gem                  | 30 g   | 0 min     | 15.3 %     |
| Dry Hop | Pacific Gem 3 dzień burzliwa | 50 g   | 14 day(s) | 15.3 %     |
| Dry Hop | Pacific Gem                  | 70 g   | 4 day(s)  | 15.3 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| conan | Ale  | Slant | 200 ml | ---        |