

(BA) VERMONTish APA 14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (83.9%)	81 %	5
Grain	Simpsons - Maris Otter	0.5 kg (8.1%)	81 %	6
Grain	Weyermann - Rye Malt	0.5 kg (8.1%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.6 %
Boil	Equinox	20 g	5 min	13.6 %
Whirlpool	Sterling	30 g	15 min	7.6 %
Whirlpool	Mosaic	30 g	15 min	11.5 %
Dry Hop	Sterling	30 g	4 day(s)	7.6 %
Dry Hop	Mosaic	30 g	4 day(s)	11.5 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	5 ml	house culture

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	---