

# ITAP - Vermhello

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **10 C**, Time **76 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **8.7C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **70 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (92.6%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermhello	15 g	60 min	10 %
Boil	Vermhello	20 g	10 min	10 %
Aroma (end of boil)	Vermhello	40 g	3 min	10 %
Dry Hop	Vermhello	120 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-114 Bayern Lager	Lager	Liquid	1000 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min