

# S Vermont z BA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **30 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **77C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	7.2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Sterling	30 g	10 min	4.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Sterling	30 g	3 day(s)	4.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis