

Verhmello

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (73.5%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.5 kg (14.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (11.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Vermelho | 15 g | 60 min | 9.1 % |
| Whirlpool | V | 85 g | 15 min | 9.1 % |