

Vermont 0x00

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (3.3%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|---------|------------|
| Vermont Ale | Ale | Liquid | 1600 ml | Yeast Bay |