

Vermont APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (33.3%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (33.3%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Galaxy | 10 g | 10 min | 15 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Galaxy | 15 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |