

#43 Vermont v.2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (79.4%)	82 %	6
Grain	Platki owsiane	0.8 kg (12.7%)	85 %	3
Grain	Briess - Carapils Malt	0.5 kg (7.9%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	12.4 %
Boil	Palisade	25 g	10 min	8.7 %
Boil	El Dorado	20 g	10 min	12.4 %
Boil	Falconer's Flight	20 g	10 min	11.3 %
Whirlpool	Palisade	25 g	30 min	8.7 %
Whirlpool	El Dorado	20 g	30 min	12.4 %
Whirlpool	Falconer's Flight	10 g	30 min	11.3 %
Dry Hop	falconer's flight	20 g	20 day(s)	11.3 %
Dry Hop	Palisade	50 g	20 day(s)	8.7 %
Dry Hop	El Dorado	50 g	4 day(s)	12.4 %
Dry Hop	Falconer's Flight	50 g	4 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	500 ml	Fermentm Mobile