

# Verhmello

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- 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 %