

## Vermont #3

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (15.6%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	7.7 %
Boil	Chinook	20 g	10 min	13.9 %
Boil	Citra	20 g	10 min	11.5 %
Aroma (end of boil)	Chinook	40 g	0 min	13.9 %
Aroma (end of boil)	Citra	10 g	0 min	11.5 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Chinook	60 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale