

## Vermont APA

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- 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