

ITAP - Vermhello

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **10 C**, Time **76 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **8.7C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **70 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (92.6%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Vermhello | 15 g | 60 min | 10 % |
| Boil | Vermhello | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Vermhello | 40 g | 3 min | 10 % |
| Dry Hop | Vermhello | 120 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|--------|---------|-------------|
| Omega Yeast OYL-114 Bayern Lager | Lager | Liquid | 1000 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 2 g | Boil | 5 min |