

## Light Vermont 2

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **22**
- SRM **3**
- Style **American Pale Ale**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (14.3%)	83 %	5
Grain	Viking diastatyczny / enzymatyczny Malt :D	0.5 kg (14.3%)	82 %	6
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	10 %
Boil	IzabelLa	50 g	5 min	5.1 %
Aroma (end of boil)	IzabelLa	50 g	5 min	5.1 %
Dry Hop	IzabelLa	100 g	4 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis