

Light Vermont 2

- 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 |