

# Verhmello

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (73.5%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 0.5 kg (14.7%) | 85 %   | 4   |
| Grain | Płatki owsiane       | 0.4 kg (11.8%) | 60 %   | 3   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Vermelho | 15 g   | 60 min | 9.1 %      |
| Whirlpool | V        | 85 g   | 15 min | 9.1 %      |