

# Vermont APA 14°

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **35.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49%)	80 %	5
Grain	Pilzneński	3.7 kg (36.3%)	81 %	4
Grain	Viking Malt Monachijski typ II	1.5 kg (14.7%)	79 %	21

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	100 g	10 min	8.5 %
Boil	Cascade	100 g	5 min	7.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	12.3 %
Dry Hop	Mosaic	150 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	30 g	Mangrove Jack's