

9. Low Alc. Vermont 8 BLG

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **31**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (80.4%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.17 kg (5.3%)	82 %	4
Grain	Rye, Flaked	0.208 kg (6.4%)	78.3 %	4
Grain	Oats, Flaked	0.254 kg (7.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	14.5 %
Aroma (end of boil)	Galaxy	5 g	10 min	14.5 %
Aroma (end of boil)	Enigma (AUS)	5 g	10 min	16.5 %
Aroma (end of boil)	pacific gem	5 g	10 min	15.3 %
Aroma (end of boil)	Galaxy	20 g	2 min	14.5 %
Aroma (end of boil)	Pacific Gem	20 g	2 min	15.3 %
Aroma (end of boil)	Enigma (AUS)	20 g	2 min	16.5 %
Dry Hop	Pacific Gem	20 g	7 day(s)	15.3 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	16.5 %
Dry Hop	Galaxy	20 g	7 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile