

# American Farmhouse Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.3%)	81 %	4
Grain	Monachijski	1.5 kg (24.2%)	80 %	16
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Płatki pszeniczne	1.2 kg (19.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	40 g	15 min	7.1 %
Aroma (end of boil)	Centennial	40 g	10 min	9.5 %
Aroma (end of boil)	Cascade	10 g	5 min	7.1 %
Aroma (end of boil)	Centennial	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	1 min	13.7 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wallonian Farmhouse	Ale	Slant	800 ml	The yest Bayhe yest Bay