

American Farmhouse Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (33.3%) | 60 % | 3 |
| Grain | carabody | 0.5 kg (8.3%) | 75 % | 45 |
| Grain | płatki żytnie | 0.5 kg (8.3%) | 60 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 50 min | 11 % |
| Aroma (end of boil) | zula | 30 g | 5 min | 9.7 % |
| Whirlpool | Książęcy | 60 g | 15 min | 7 % |