

# Aw Farmer

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (55.9%)	80 %	5
Grain	Pszeniczny	1.5 kg (44.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Amarillo	5 g	30 min	9.5 %
Boil	Citra	5 g	30 min	12 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Citra	5 g	15 min	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %