

# Blashyrkh... Lemon Farmhouse Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **40**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **32 C**, Time **30 min**
- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **33.7C**
- Add grains
- Keep mash **30 min** at **32C**
- Keep mash **90 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt    | 2 kg (44.4%)   | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 1 kg (22.2%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (22.2%)   | 82 %  | 4   |
| Grain | Žytni                | 0.5 kg (11.1%) | 85 %  | 8   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Summit     | 20 g   | 60 min   | 18 %       |
| Aroma (end of boil) | Calista    | 10 g   | 15 min   | 3.9 %      |
| Aroma (end of boil) | Cascade PL | 10 g   | 15 min   | 5.5 %      |
| Whirlpool           | Calista    | 10 g   | 0 min    | 3.9 %      |
| Whirlpool           | Cascade PL | 10 g   | 0 min    | 5.5 %      |
| Dry Hop             | Calista    | 30 g   | 5 day(s) | 3.9 %      |
| Dry Hop             | Cascade PL | 30 g   | 5 day(s) | 5.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                 |     |        |        |    |
|-----------------|-----|--------|--------|----|
| FM53 Voss kveik | Ale | Liquid | 800 ml | FM |
|-----------------|-----|--------|--------|----|

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Skórka cytryny | 20 g   | Boil      | 15 min   |
| Flavor | Skórka cytryny | 30 g   | Secondary | 5 day(s) |

### Notes

- <http://www.fontspace.com/font-monger/burn-the-witch>  
*Sep 17, 2018, 11:20 PM*