

Farmhouse IPA Fabryka Kraftow

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 10.5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Columbus | 50 g | 60 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Wallonian Farmhouse | Ale | Slant | 200 ml | --- |

Notes

- Woda kran:
zacieranie 33L kwas mlekowy 4ml
wysładzanie 19L kwas mlekowy 3 ml
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