

american farmhouse

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

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

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (80.6%)	80 %	7
Grain	Barley, Flaked	1 kg (16.1%)	70 %	4
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.2%)	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cltra	11 g	25 min	13.7 %
Boil	Amarillo	26 g	15 min	8.7 %
Boil	Cltra	10 g	15 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
American Farmhouse	Ale	Slant	100 ml	omega

Notes

- Planowana fermentacja 7 tygodni w 21-22 stopniach realnie pewnie około 25-26 w piwie.
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