

American Farmhouse Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (78.9%) | 80 % | 5 |
| Grain | Honey Malt | 2 kg (21.1%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 10 min | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 10 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|---------|------------|
| farmhouse ale | Ale | Liquid | 1000 ml | wyeast |