Farmhouse ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2 kg *(62.5%)*	79 %	4
Grain	Strzegom Wiedeński	0.5 kg *(15.6%)*	79 %	10
Grain	Pszeniczny	0.5 kg *(15.6%)*	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(6.3%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrowe jack m-29	Ale	Dry	11 g	Mangrove Jack