

# American Farmhouse I

- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **82.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński         | 2 kg (69%)     | 80 %  | 4   |
| Grain | Weyermann - Wiedeński          | 0.5 kg (17.2%) | 80 %  | 9   |
| Grain | Weyermann - Carapils           | 0.2 kg (6.9%)  | 75 %  | 5   |
| Grain | Płatki pszeniczne błyskawiczne | 0.2 kg (6.9%)  | 75 %  | 3   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | USA Amarillo | 15 g   | 60 min | 8.6 %      |
| Boil    | USA Amarillo | 35 g   | 5 min  | 8.6 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM21 Odkrycie sezonu III | Ale  | Slant | 80 ml  | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka gorzkiej pomarańczy | 20 g   | Boil    | 5 min |