

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 - Pilsneński	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