

# American Farmhouse Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (69.8%)	80 %	7
Grain	Monachijski	0.5 kg (11.6%)	80 %	16
Grain	Weyermann - Carapils	0.8 kg (18.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	125 ml	White Labs