

# Blashyrkh... Lemon Farmhouse Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **40**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **32 C**, Time **30 min**
- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **33.7C**
- Add grains
- Keep mash **30 min** at **32C**
- Keep mash **90 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5
Grain	Viking Pilsner malt	1 kg (22.2%)	82 %	4
Grain	Žytni	0.5 kg (11.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	18 %
Aroma (end of boil)	Calista	10 g	15 min	3.9 %
Aroma (end of boil)	Cascade PL	10 g	15 min	5.5 %
Whirlpool	Calista	10 g	0 min	3.9 %
Whirlpool	Cascade PL	10 g	0 min	5.5 %
Dry Hop	Calista	30 g	5 day(s)	3.9 %
Dry Hop	Cascade PL	30 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	800 ml	FM
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytryny	20 g	Boil	15 min
Flavor	Skórka cytryny	30 g	Secondary	5 day(s)

### Notes

- <http://www.fontspace.com/font-monger/burn-the-witch>  
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