

# Farmhouse IPA Fabryka Kraftow

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 10.5 kg (100%) | 82 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Columbus | 50 g   | 60 min | 16.5 %     |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Wallonian Farmhouse | Ale  | Slant | 200 ml | ---        |

## Notes

- Woda kran:  
zacieranie 33L kwas mlekowy 4ml  
wysładzanie 19L kwas mlekowy 3 ml  
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