

# Farmhouse IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5 kg (74.6%)	80 %	4
Grain	Oats, Flaked	1.2 kg (17.9%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.3 %
Whirlpool	Amarillo	50 g	20 min	8.9 %
Dry Hop	Chinook	75 g	3 day(s)	12.3 %
Dry Hop	Mosaic Cryo	55 g	3 day(s)	24 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaSO <sub>4</sub>	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min