

## Farmer II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (52.6%)   | 82 %   | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (35.1%)   | 81 %   | 6   |
| Grain | Płatki pszeniczne   | 0.6 kg (10.5%) | 85 %   | 3   |
| Grain | Acid Malt           | 0.1 kg (1.8%)  | 58.7 % | 6   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 5 g    | 60 min | 12 %       |
| Boil    | Citra | 15 g   | 10 min | 12 %       |
| Boil    | Citra | 30 g   | 2 min  | 12 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

### Notes

- Woda w proporcji 2:1 Oaza i destylowana  
*Jun 5, 2018, 12:39 AM*