

# Farmerskie II

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 3.5 kg (67.3%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%)   | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (9.6%)  | 85 %  | 4   |
| Grain | Weyermann Specjal B         | 0.2 kg (3.8%)  | 68 %  | 300 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Marynka           | 40 g   | 20 min | 10 %       |
| Boil    | Sybilla           | 40 g   | 10 min | 3.5 %      |
| Boil    | amora preta       | 25 g   | 5 min  | 7 %        |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory       |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale  | Slant | 75 ml  | Fermentum Mobile |