

# Farmerskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.3**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (70.2%)	81 %	4
Grain	Monachijski	1 kg (21.3%)	80 %	14
Grain	Pszeniczny	0.4 kg (8.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %
Boil	amora preta	25 g	20 min	6 %
Boil	amora preta	25 g	10 min	6 %
Boil	Motueka	15 g	5 min	7 %
Dry Hop	amora preta	25 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	Fermentum Mobile