

## farmhouse

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (44.4%)	80.5 %	2
Grain	Pszeniczny	1.1 kg (24.4%)	85 %	4
Grain	Płatki orkiszowe	0.7 kg (15.6%)	80 %	4
Grain	Monachijski	0.4 kg (8.9%)	80 %	16
Grain	Abbey Malt Weyermann	0.3 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	5.5 %