

Farmhouse Ale New Wave

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (75.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taiheke	30 g	35 min	6.7 %
Aroma (end of boil)	Citra	20 g	0 min	12.9 %
Whirlpool	Simcoe	30 g	---	12.9 %
Dry Hop	Mosaic	20 g	5 day(s)	11.5 %
Dry Hop	Kohatu	30 g	5 day(s)	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Hybrid Saison Style Yeast	Ale	Dry	11 g	Lallemand