

Farmhouse Sour Ale II

- Gravity **14.5 BLG**
- ABV ---
- IBU **3**
- SRM **11.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	82 %	4.5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Aroma CastleMalting	0.5 kg (8.3%)	78 %	100
Grain	Acid Malt	0.5 kg (8.3%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	5 g	30 min	8 %
Boil	Motueka	15 g	0 min	8 %
Boil	Mosaic	25 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Farmhouse Sour Ale	Ale	Liquid	35 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone skórki cytryny	20 g	Boil	15 min
Spice	Suszone skórki pomarańczy	20 g	Boil	15 min