

Tatooine Farmhouse v. 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (63.5%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (31.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.15 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 16 g | 60 min | 6.5 % |
| Boil | Sybilla | 5 g | 5 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 6.9 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------------|--------|---------|-----------|
| Spice | Skórka pomarańczy i cytryny suszona | 12 g | Primary | 10 day(s) |
| Spice | Skórka z jednej pomarańczy świeża | 20 g | Primary | 10 day(s) |