

# Tatooine Farmhouse

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (71.7%)	85 %	7
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	55 min	6.5 %
Boil	Sybilla	10 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

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

## Notes

- Za ciemne.  
May 10, 2017, 9:37 AM