

# Walonki Gospodarza - Farmhouse Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (56.8%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (18.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (6.8%)	79 %	16
Grain	Wheat, Torrified	0.5 kg (11.4%)	79 %	4
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	15.3 %
Boil	Dr Rudi	10 g	0 min	11.8 %
Dry Hop	Sticklebract	25 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 670	Ale	Liquid	35 ml	White Labs