American Farmhouse Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg *(78.9%)*	80 %	5
Grain	Honey Malt	2 kg *(21.1%)*	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
farmhouse ale	Ale	Liquid	1000 ml	wyeast