

# Aw Farmer

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.9 kg (55.9%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (44.1%) | 85 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 8 g    | 60 min   | 15.5 %     |
| Boil                | Amarillo               | 5 g    | 30 min   | 9.5 %      |
| Boil                | Citra                  | 5 g    | 30 min   | 12 %       |
| Aroma (end of boil) | Amarillo               | 5 g    | 15 min   | 9.5 %      |
| Aroma (end of boil) | Citra                  | 5 g    | 15 min   | 12 %       |
| Dry Hop             | Amarillo               | 15 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Simcoe                 | 10 g   | 5 day(s) | 13.2 %     |