

farm house ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Pilsner (2 Row) Ger | 7 kg (63.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (18.2%) | 85 % | 4 |
| Grain | Munich Malt | 1 kg (9.1%) | 80 % | 18 |
| Grain | Briess - Vienna Malt | 1 kg (9.1%) | 77.5 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Hallertau Tradition | 30 g | 30 min | 5 % |
| Aroma (end of boil) | Hallertau Blanc | 30 g | 15 min | 11 % |
| Aroma (end of boil) | Puławski | 30 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 23 g | Fermentis |