

Farmerskie II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **9.1**
- Style **American Pale Ale**

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 **14 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (67.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Weyermann Specjal B | 0.2 kg (3.8%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Marynka | 40 g | 20 min | 10 % |
| Boil | Sybilla | 40 g | 10 min | 3.5 % |
| Boil | amora preta | 25 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 75 ml | Fermentum Mobile |