

# Farmhouse

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **61.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	3.6 kg (73.5%)	81 %	4
Grain	Pszeniczny IREKS	0.3 kg (6.1%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (10.2%)	79 %	10
Grain	Płatki pszeniczne	0.2 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Chinook	10 g	0 min	13 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Pekko	50 g	5 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Saison	Ale	Liquid	50 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Other	puree kiwi	200 g	Boil	0 min
Other	puree z kiwi	500 g	Secondary	8 day(s)