

## Farmhouse ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **8.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **20 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (56.3%)	80 %	4
Grain	Corn, Flaked	0.5 kg (7%)	80 %	2
Grain	Płatki pszeniczne	1.5 kg (21.1%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.5 kg (7%)	75 %	150
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6
Sugar	Candi Sugar, Clear	0.5 kg (7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	70 min	10 %
Boil	Oktawia	15 g	55 min	7.1 %
Boil	Oktawia	60 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M29 French Saison	Ale	Dry	110 g	Mangrove Jack's
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