

Farmhouse IPA

- Gravity **15 BLG**
- ABV ---
- IBU **42**
- SRM **4.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.6%) | 80 % | 4 |
| Grain | Oats, Flaked | 1.2 kg (17.9%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.5 kg (7.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 12.3 % |
| Whirlpool | Amarillo | 50 g | 20 min | 8.9 % |
| Dry Hop | Chinook | 75 g | 3 day(s) | 12.3 % |
| Dry Hop | Mosaic Cryo | 55 g | 3 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|-------|------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | CaSO ₄ | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |