

# Farmhouse IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **2.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (95.7%)	80 %	2
Sugar	Candi Sugar, Clear	0.2 kg (4.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	45 min	65 %
Dry Hop	Azacca	50 g	4 day(s)	12.4 %
Dry Hop	Mosaic HB	25 g	4 day(s)	11.6 %
Dry Hop	Riwaka TB	25 g	4 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - farmhouse ale	Ale	Slant	100 ml	---
spooky saison	Ale	Slant	50 ml	---

## Notes

- Woda RO 1: 2 kran  
zacieranie 15.6L - kwas mlekowy 2 ml  
wysładzanie 10.8 - kwas ml 2ml  
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