

Sour Farmhouse Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (20.8%)	65 %	3
Grain	Viking Pale Ale malt	1.3 kg (54.2%)	80 %	5
Grain	Pszeniczny	0.3 kg (12.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (12.5%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	0 min	7.7 %