

Tatooine Farmhouse v. 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **7.4**
- Style **Saison**

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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (63.5%)	85 %	7
Grain	Pszeniczny	1 kg (31.7%)	85 %	4
Grain	Strzegom Karmel 150	0.15 kg (4.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	16 g	60 min	6.5 %
Boil	Sybilla	5 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6.9 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy i cytryny suszona	12 g	Primary	10 day(s)
Spice	Skórka z jednej pomarańczy świeża	20 g	Primary	10 day(s)