

American Farmhouse Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Płatki pszeniczne	2 kg (33.3%)	60 %	3
Grain	carabody	0.5 kg (8.3%)	75 %	45
Grain	płatki żytnie	0.5 kg (8.3%)	60 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Aroma (end of boil)	zula	30 g	5 min	9.7 %
Whirlpool	Książęcy	60 g	15 min	7 %