

# Farmer

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (50%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	10 g	45 min	13.7 %
Boil	Citra	15 g	15 min	13.5 %
Aroma (end of boil)	Citra	30 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis