

Farmers child

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (47.6%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (31.7%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1.2 kg (19%) | 85 % | 3 |
| Grain | Acid Malt | 0.1 kg (1.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12.5 % |
| Boil | Citra | 15 g | 25 min | 12.5 % |
| Boil | Citra | 30 g | 1 min | 12.5 % |
| Boil | Mosaic | 50 g | 1 min | 11.5 % |
| Boil | Amarillo | 50 g | 1 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |