

# Farmhouse

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **61.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS   | 3.6 kg (73.5%) | 81 %  | 4   |
| Grain | Pszeniczny IREKS   | 0.3 kg (6.1%)  | 85 %  | 4   |
| Grain | Płatki owsiane     | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 %  | 10  |
| Grain | Płatki pszeniczne  | 0.2 kg (4.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil      | Citra                  | 15 g   | 5 min    | 12 %       |
| Boil      | Chinook                | 10 g   | 0 min    | 13 %       |
| Whirlpool | Amarillo               | 20 g   | 0 min    | 9.5 %      |
| Dry Hop   | Pekko                  | 50 g   | 5 day(s) | 13.6 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |        |       |             |
|-------------------------|-----|--------|-------|-------------|
| Wyeast - Belgian Saison | Ale | Liquid | 50 ml | Wyeast Labs |
|-------------------------|-----|--------|-------|-------------|

### Extras

| Type  | Name         | Amount | Use for   | Time     |
|-------|--------------|--------|-----------|----------|
| Other | puree kiwi   | 200 g  | Boil      | 0 min    |
| Other | puree z kiwi | 500 g  | Secondary | 8 day(s) |