

farmhouse ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (49.5%)	79 %	10
Grain	Viking Pale Ale malt	2.55 kg (50.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	10 g	60 min	14.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	citra	10 g	15 min	14.2 %
Boil	Amarillo	30 g	5 min	8.8 %
Boil	Simcoe	30 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 KVEIK VOSS	Ale	Liquid	20 ml	fermentum mobile