

Farmhouse ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 2 kg (62.5%) | 79 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (15.6%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (15.6%) | 85 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (6.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|---------------|
| mangrove jack m-29 | Ale | Dry | 11 g | Mangrove Jack |