

Farmhouse Sour Ale II

- Gravity **14.5 BLG**
- ABV ---
- IBU **3**
- SRM **11.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 82 % | 4.5 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |
| Grain | Aroma CastleMalting | 0.5 kg (8.3%) | 78 % | 100 |
| Grain | Acid Malt | 0.5 kg (8.3%) | --- % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Motueka | 5 g | 30 min | 8 % |
| Boil | Motueka | 15 g | 0 min | 8 % |
| Boil | Mosaic | 25 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|---------------|
| Farmhouse Sour Ale | Ale | Liquid | 35 ml | The Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Spice | Suszone skórki cytryny | 20 g | Boil | 15 min |
| Spice | Suszone skórki pomarańczy | 20 g | Boil | 15 min |