

farm house ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	7 kg (63.6%)	81 %	4
Grain	Pszeniczny	2 kg (18.2%)	85 %	4
Grain	Munich Malt	1 kg (9.1%)	80 %	18
Grain	Briess - Vienna Malt	1 kg (9.1%)	77.5 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Hallertau Tradition	30 g	30 min	5 %
Aroma (end of boil)	Hallertau Blanc	30 g	15 min	11 %
Aroma (end of boil)	Puławski	30 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	23 g	Fermentis