

## Farmer (weselny)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (43.7%)	82 %	4
Grain	Strzegom Pszeniczny	2.5 kg (43.7%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (10.5%)	85 %	3
Grain	Acid Malt	0.12 kg (2.1%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	30 g	2 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.58 g	Fermentis

### Notes

- Zacieranie w wodzie 10l wody Oaza + 5l wody demineralizowanej  
wysładzenie wodą o takiej samej proporcji  
*Apr 7, 2018, 1:37 AM*