

# Farmers child

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (47.6%)  | 82 %   | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (31.7%)  | 81 %   | 6   |
| Grain | Płatki pszeniczne   | 1.2 kg (19%)  | 85 %   | 3   |
| Grain | Acid Malt           | 0.1 kg (1.6%) | 58.7 % | 6   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 5 g    | 60 min | 12.5 %     |
| Boil    | Citra    | 15 g   | 25 min | 12.5 %     |
| Boil    | Citra    | 30 g   | 1 min  | 12.5 %     |
| Boil    | Mosaic   | 50 g   | 1 min  | 11.5 %     |
| Boil    | Amarillo | 50 g   | 1 min  | 7.7 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |