

# Farmhouse Ale

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- Gravity **14.3 BLG**
- ABV ---
- IBU **6**
- SRM **4**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **79.8 liter(s)**
- Boil time **600 min**
- Evaporation rate **1 %/h**
- Boil size **88.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **71 C**, Time **600 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **600 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **48.7 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (50%)	80 %	4
Grain	BESTMALZ - Best Pilsen (129 PLN)	10 kg (50%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	100 g	600 min	4 %
Boil	Lublin (Lubelski)	100 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Dry	20 g	---
Gausemel	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jałowiec Owoce Suche	100 g	Mash	600 min
Flavor	Jałowiec Owoce Suche	100 g	Boil	15 min