

## Farmhouse ips

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10%)	61 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10 %
Boil	Motueka	25 g	15 min	7 %
Aroma (end of boil)	Motueka	25 g	0 min	7 %
Boil	Książęcy	10 g	0 min	7 %
Dry Hop	Motueka	1000 g	5 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Farmhouse	Ale	Dry	10 g	L

### Extras

Type	Name	Amount	Use for	Time
Other	Maltodekstryna	90 g	Boil	5 min