

New Zealand Farmhouse Ale

- Gravity **15.1 BLG**
- ABV ---
- IBU **25**
- SRM **13.2**
- Style **Saison**

Batch size

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

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **-10.3 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Strzegom	2.7 kg	81 %	4
Grain	Wiedeński Strzegom	0.8 kg	79 %	7
Grain	Pszeniczny Strzegom	0.7 kg	85 %	4
Grain	Carahell Weyermann	0.2 kg	77 %	22
Grain	Caraaroma Weyermann	0.2 kg	73 %	350
Grain	Zakwaszający IRKES	0.1 kg	58 %	6
Sugar	Glukoza	0.3 kg	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Motueka	20 g	20 min	6.7 %
Boil	Motueka	20 g	10 min	6.7 %
Boil	Motueka	10 g	1 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie Sezonu	Ale	Liquid	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min

Notes

- 300 g glukozy dodane pod koniec gotowania
Feb 20, 2015, 11:20 AM
- Starter 1 litr, dwie doby namnażania, prawie miesiąc po dacie najlepszej efektywności drożdży
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