

# Farmhouse IPA Fabryka Kraftow

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	50 g	60 min	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wallonian Farmhouse	Ale	Slant	200 ml	---

## Notes

- Woda kran:  
zacieranie 33L kwas mlekowy 4ml  
wysładzanie 19L kwas mlekowy 3 ml  
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