

#1. Maltøl Farm house ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

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

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1 kg (22.7%)	81 %	6
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (68.2%)	81 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	10 %
Boil	Chinook	20 g	15 min	10 %
Aroma (end of boil)	Chinook	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM

Notes

- Cała woda do piwa to wywar z jałowca. Ok 17 litrów luźnego jałowca parzonego w 75* przez dwie godziny.
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