

Norge Farmhouse Ale

- Gravity **20 BLG**
- ABV ---
- IBU **6**
- SRM **16.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **140 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **60 C**, Time **30 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **90 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	5 kg (66.7%)	80 %	18
Grain	Briess - Pale Ale Malt	2 kg (26.7%)	80 %	7
Grain	Caramel/Crystal Malt - 40L	0.4 kg (5.3%)	74 %	79
Grain	Czekoladowy	0.1 kg (1.3%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	hallertauer mittelfruh	30 g	70 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	jagody jałowca	20 g	Boil	15 min

Notes

- Woda do zacierania przegotowana z jałowcem, do temp 72 stopni - około 30l. Z czego 10 do wystadzania.

Gałązki jałowca na spód filtratora.

Kveiki zadane w 38 stopniach.

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