

Norwegian Farmhouse Ale

- Gravity **14 BLG**
- ABV ---
- IBU **6**
- SRM **2.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.4 kg (100%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	31.25 g	90 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	31.25 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody Jałowca	31.25 g	Boil	15 min
Flavor	Jagody Jałowca	43.75 g	Mash	90 min