

# Norwegian Farmhouse Ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **22.4**
- 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 **30 min**
- Evaporation rate **22 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (56.3%)	80 %	5
Grain	Oats, Flaked	1.17 kg (16.5%)	80 %	2
Grain	Simpsons - Coffee Malt	0.64 kg (9%)	74 %	296
Grain	Special B Malt	0.38 kg (5.4%)	65.2 %	315
Grain	Rye Malt	0.36 kg (5.1%)	63 %	10
Grain	Smoked Malt	0.35 kg (4.9%)	80 %	18
Sugar	Candi Sugar, Amber	0.2 kg (2.8%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Gałązki jałowca	200 g	Mash	600 min