

# Norwegian Farmhouse Ale

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **7**
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **16 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **69 C**, Time **480 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **480 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.8 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	480 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	jagody jałowca	25 g	Mash	480 min
Spice	jagody jałowca	25 g	Boil	15 min