

## Farmhouse Ale #7

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **13**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 4.5 kg (84.1%) | 80 %  | 5   |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.3%)  | 70 %  | 128 |
| Grain | Fawcett - Pale Chocolate       | 0.15 kg (2.8%) | 71 %  | 600 |
| Grain | Carahell                       | 0.2 kg (3.7%)  | 77 %  | 26  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 35 g   | 60 min | 7.6 %      |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 200 ml | Lallemand  |