

Farmhouse Ale #8

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Carahell	0.4 kg (7.4%)	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