

#1. Maltøl Farm house ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 1 kg (22.7%) | 81 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (68.2%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 10 % |
| Boil | Chinook | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 10 ml | FM |

Notes

- Cała woda do piwa to wywar z jałowca. Ok 17 litrów luźnego jałowca parzonego w 75* przez dwie godziny.
Aug 1, 2020, 5:18 PM