

Norwegian Farmhouse Ale

- 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 |