

# NORWEGIAN FARMHOUSE ALE 14 BLG # 14

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5.5 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Mash    | Cascade PL             | 25 g   | 90 min | 5.2 %      |
| Boil    | Cascade PL             | 25 g   | 15 min | 5.2 %      |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 15 min | 16.8 %     |

## Yeasts

| Name  | Type | Form   | Amount  | Laboratory |
|-------|------|--------|---------|------------|
| Kveik | Ale  | Liquid | 1900 ml | ---        |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | Jagody jałowca | 35 g   | Mash    | 90 min |