

# Norwegian Farmhouse Ale

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **7**
- SRM **4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4.8 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Mash    | Saaz (Czech Republic) | 25 g   | 90 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |

## 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 |
| Spice | Jagody jałowca | 25 g   | Boil    | 15 min |