

Kveik Farmhouse Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (62.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Carahell | 0.2 kg (5%) | 77 % | 26 |
| Grain | Płatki orkiszowe (żytnie) | 0.8 kg (20%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 50 ml | FM |