

# Norwegian Fermhouse Ale

- Gravity **14 BLG**
- ABV ---
- IBU **6**
- SRM **3.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **69 C**, Time **480 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **480 min** at **69C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic) Szyszka	25 g	480 min	4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	30 ml	Voss

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody Jałowca	35 g	Mash	480 min
Flavor	Jagody Jałowca	25 g	Boil	15 min