

# NORWEGIAN FARMHOUSE ALE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **6**
- SRM **3.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76.4C**
- 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 **24.6 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
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	25 g	Mash	90 min
Spice	Jagody jałowca	25 g	Boil	15 min