

# Norwegian Farmhouse

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Monachijski	2.5 kg (50%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	25 g	60 min	5 %
Boil	marynka	25 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	50 g	Mash	90 min

## Notes

- 66°C - 90'
  - 75°C - 15'
- Aug 26, 2024, 8:27 PM