

Norweski Farmhouse

- Gravity **15.4 BLG**
- ABV ---
- IBU **7**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

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) | 25 g | 90 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------------|
| kvaik | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Jagody jałowca | 25 g | Mash | 90 min |
| Spice | jagody jałowca | 25 g | Mash | 15 min |