

# NORWEGIAN FARMHOUSE ALE

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **5.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **69 C**, Time **420 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **420 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (82.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	420 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Lublin (Lubelski)	25 g	90 min	4 %

## 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	420 min
Spice	Jagody jałowca	25 g	Boil	15 min

Spice	Jagody jałowca	50 g	Secondary	10 day(s)
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