

## #92 Kveik Norwegian Farmhouse

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **2.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	4 kg (87%)	82 %	3
Grain	Malteurop Wheat	0.6 kg (13%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM Voss Kveik	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Owoce jałowca	25 g	Mash	75 min
Spice	Owoce jałowca	25 g	Boil	10 min