

## Farmhouse Ale #4

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **20.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (14%)	79 %	22
Grain	Brown Malt (British Chocolate)	0.575 kg (11.5%)	70 %	128
Grain	Caraaroma	0.4 kg (8%)	78 %	400
Grain	Carafa III	0.11 kg (2.2%)	70 %	1034
Grain	Barley, Flaked	0.7 kg (14%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand