

Norsk gårdsøl

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	12 kg (82.8%)	80.5 %	4
Grain	BESTMALZ - Best Minich	0.5 kg (3.4%)	80.5 %	16
Sugar	Brown Sugar, Light	2 kg (13.8%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	2000 ml	White Labs