

# Norwegian Farmhouse

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **6.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 %  | 5   |
| Grain | Monachijski          | 2.5 kg (50%) | 80 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | lubelski | 25 g   | 60 min | 5 %        |
| Boil    | marynka  | 25 g   | 15 min | 7.8 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 50 ml  | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 50 g   | Mash    | 90 min |

## Notes

- 66°C - 90'
  - 75°C - 15'
- Aug 26, 2024, 8:27 PM