

W018 - Norwegian farmhouse ale ***

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **25**

Batch size

- Expected quantity of finished beer **23.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.44 liter(s)**
- Total mash volume **29.92 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.44 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------|---------|-----|
| Grain | Słód Pilzneński | 6.2 kg | 80 % | 9 |
| Grain | CHÂTEAU VIENNA | 0.5 kg | 80 % | 13 |
| Grain | Wheat Malt, Ger | 0.5 kg | 84 % | 9 |
| Grain | Caraaroma (Weyermann) | 0.28 kg | 73.58 % | 934 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Sybilla | 35 g | 60 min | 6 % |
| Boil | Sybilla | 15 g | 20 min | 6 % |
| Boil | Spalter Select | 20 g | 5 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Voss Kveik | Ale | Slant | ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Juniper branch | 230 g | Boil | 0 min |