

# #1. Maltøl Farm house ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.8**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Smoked Malt           | 1 kg (22.7%)  | 81 %  | 6   |
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (68.2%)  | 81 %  | 4   |
| Grain | Oats, Flaked                      | 0.4 kg (9.1%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 10 g   | 60 min | 10 %       |
| Boil                | Chinook | 20 g   | 15 min | 10 %       |
| Aroma (end of boil) | Chinook | 20 g   | 5 min  | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 10 ml  | FM         |

## Notes

- Cała woda do piwa to wywar z jałowca. Ok 17 litrów luźnego jałowca parzonego w 75\* przez dwie godziny.  
*Aug 1, 2020, 5:18 PM*