

## #92 Kveik Norwegian Farmhouse

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **2.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount       | Yield  | EBC |
|-------|-----------------|--------------|--------|-----|
| Grain | Malteurop Lager | 4 kg (87%)   | 82 %   | 3   |
| Grain | Malteurop Wheat | 0.6 kg (13%) | 86.8 % | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 15 g   | 60 min | 11.5 %     |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory       |
|---------------|------|-------|--------|------------------|
| FM Voss Kveik | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Spice | Owoce jałowca | 25 g   | Mash    | 75 min |
| Spice | Owoce jałowca | 25 g   | Boil    | 10 min |