

Norwegian Farmhouse Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **8.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|--------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (76.9%) | 80 % | 4 |
| Grain | Słód Wędzony Steinbach | 1 kg (19.2%) | 80 % | 5 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Spice | Jagody jałowca | 25 g | Boil | 15 min |
| Spice | Jagody jałowca | 25 g | Secondary | 5 day(s) |