

# Norwegian Farmhouse Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **6**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4.8 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Mash                | Saaz (Czech Republic) | 25 g   | 90 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 150 ml | FM         |

## Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Spice | Owoce Jałowca | 30 g   | Mash    | 90 min |
| Spice | Owoce Jałowca | 30 g   | Boil    | 15 min |