

# Norwegian Farmhouse Ale (Twój Browar)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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**
- Temp **78 C**, Time **10 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**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4.8 kg (100%) | 82 %  | 4   |

## Hops

| Use for    | Name                  | Amount | Time   | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 25 g   | 90 min | 4.5 %      |
| Boil       | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Jałowiec jagody | 25 g   | Mash    | 90 min |
| Spice | Jałowiec jagody | 25 g   | Boil    | 15 min |