

W018 - Norwegian farmhouse ale ***

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **25**

Batch size

- Expected quantity of finished beer **23.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.44 liter(s)**
- Total mash volume **29.92 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.44 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	6.2 kg	80 %	9
Grain	CHÂTEAU VIENNA	0.5 kg	80 %	13
Grain	Wheat Malt, Ger	0.5 kg	84 %	9
Grain	Caraaroma (Weyermann)	0.28 kg	73.58 %	934

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	6 %
Boil	Sybilla	15 g	20 min	6 %
Boil	Spalter Select	20 g	5 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Slant	ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Juniper branch	230 g	Boil	0 min