#29 Kveik Farmhouse Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.8 kg *(100%)*	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	50 min	13.5 %
Boil	Magnum	19 g	20 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	0.8 ml	FM

Notes

- Wyszło 26L 14,8BLG

  Fermentacja 2 25stC:
  11.06 - 14,8BLG
  12.06 - 8BLG
  21.06 - 5BLG - STOP

  13L na cichą + 26g CITRA

  ROZLEW:
  CITRA: 27.06 (55g cukru + 250ml wody) 1,9CO2
  28.06 (52g cukru +250ml wody) 1,9CO2

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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5,6% alk.
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