

NORWEGIAN FARMHOUSE ALE 14 BLG # 14

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.9**
- Style **Specialty Beer**

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 **3.12 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade PL	25 g	90 min	5.2 %
Boil	Cascade PL	25 g	15 min	5.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	16.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	1900 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	35 g	Mash	90 min