

Norwegian farm house øl - 7.4%

Kornøl

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Type: Partial Mash

IBU : 11 (Tinseth)
 BU/GU : 0.15
 Colour : 30 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.076
 Final Gravity : 1.020

Fermentables (1.83 kg)

1.007 kg - Pilsner 3.2 EBC (55%)
 402 g - Munich Light 11.8 EBC (21.9%)
 310 g - Liquid Malt Extract - Light 7.9 EBC (...
 61 g - Crystal 15L 29.5 EBC (3.3%)
 40 g - Pale Chocolate 410 EBC (2.2%)
 12 g - De-Husked Caraf III 925 EBC (0.7%)

Hops (8.1 g)

60 min - 4 g - Tettnanger - 4.5% (8 IBU)
 15 min - 3.1 g - Tettnanger - 4.5% (3 IBU)
 5 min - 1 g - Tettnanger - 4.5% (0 IBU)

Miscellaneous

Mash - 1.11 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.97 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.1 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.35 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.66 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 103.704 g - Juniper branches
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

2 pkg - Yeast Bay Hessian Pils

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.57 L
 Sparge Water : 5.67 L
 Boil Time : 90 min
 Total Water : 10.24 L



30 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 90 min - Infusion

Fermentation Profile

Imported
 8 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 7.46 %, IBU = 15.26, EBC = 30.9, OG = 1.076, FG = 1.020.
<https://www.brewersfriend.com/homebrew/recipe/view/460258/norwegian-farm-house-1>
 Yeast will actually be yeast bay norwegian farm house ale yeast .
 Water will be infused with juniper branches prior to mashing in.