



google pic...  
10 gallon batch.

Today 1/6/2019 we brewed a Norwegian Farmhouse Ale - but not using any traditional means, just a farmhouse grain stack with yeast - Imperial Yeast A43 Loki.

I will brew this again in the future using the Juniper branches in the more traditional way, but for now - we will go with a more modern recipe.



Speaking with the brew store employee, he just brewed something like that with the Loki yeast and recommended fermenting at 90F - so we used the Beeruino to control temperature at 90F and Log the fermentation (plot posted later).

We employed a step mash starting at 141 F for 90 minutes and slowly moving to target temp of 153F using a recirculating pump and a PID electric heater setup. This is a linear process but one way up, you never want to start at a too high of a temperature, as it would denature the enzymes and poop your beer.

#### **grains:**

- 21 lb Belgian Pilsner
- 1 lb Skagit Vienna (locally sourced grain)
- 1 lb Munich
- 1 lb Caramunich 60 Love
- 1 lb flaked Oakts - **fyi:** we put it into the mash from the start, but if you don't have a good strong pump that can pull, you might get a stuck mash starting at a lower temp like we did at 141 F - you can add it towards the end of the mash once your temperatures are higher...

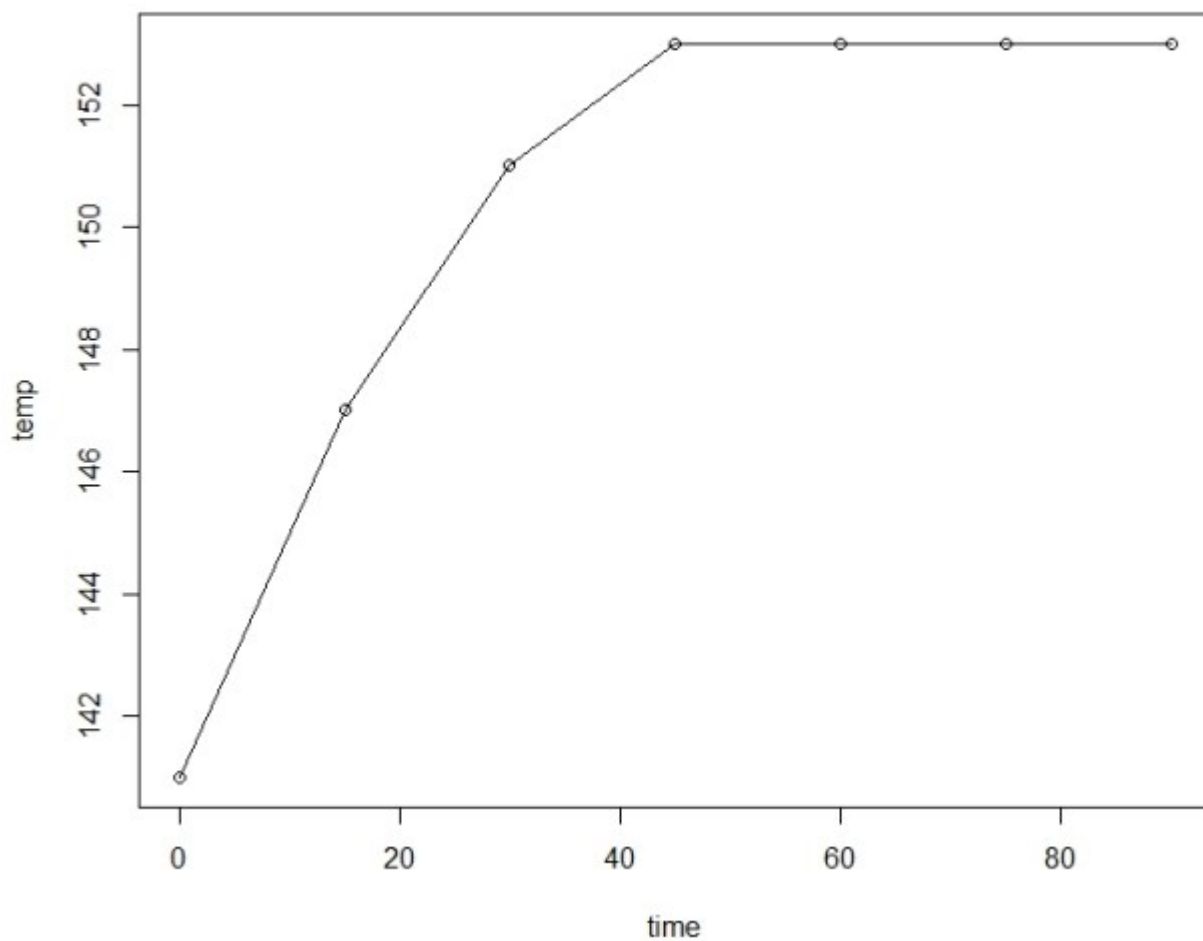
R Code below... with Plot.

```
temp = c(141,147,151,153,153,153,153)
```

```
time = c(0,15,30,45,60,75,90)
```

```
?plot
```

```
plot(time,temp, type = "o")
```



### **hops:**

- 2 ounces of UK Golding Hops - start of boil
- 1 ounce Styrian - 5 minutes to end of boil

**yeast:**

Imperial Yeast Loki A43

More Update later - including looking into the more traditional brew.

Links to some YouTube traditional brews:

[https://www.youtube.com/results?search\\_query=norwegian+farmhouse+ale](https://www.youtube.com/results?search_query=norwegian+farmhouse+ale)

OG was 1.046, FG ended up at 1.010 - 4.7%



but wait there is more... ☐

We added back 6 gallons of water into the spent grant and kept going for a 2nd running, this is something new that I decided to do, the beer will be lower ABV, but I was ok with that.

For this one I have the freedom to use different hops, used 2 ounces of whole hops of 50/50 mix (Chinook, Cascade #homegrown) at start of boil and 70 grams of Saaz at 5 minutes to end of boil, shooting for a 5 gallon batch on this - so more hops here...

And for the yeast I used a Wild yeast that I have collected in the summer time off of raspberries, so this will not be a Norwegian Farmhouse, but more like a Wild Raspberries Farmhouse - just a creation that I've decided last minute and geek out on this brew day!

I named the wild yeast culture RAYRAS 01 - collected in August 2018. It looked good and smelled really good of fruit esters when a test was done, so we will see if this is any good or maybe I will get a surprise and get some nice wild sour, bottom line I expect an efficient yeast even with a 2nd running, it might end up close to the first because of the efficiencies of the yeast. TBD...

This yeast is not pure yet, it is a culture - meaning a mix of yeast and other things...



STORE COLD: OPEN COLD.



**IMPERIAL**  
**YEAST**

1968  
20 NOV 2018

**Loki**

**A43**

TEMP: 65-100F (18-37C) // FLOCCULATION: MED-HIGH // ATTENUATION: 75-85%

**200 BILLION CELLS**  
**BREWING YEAST**  
**PITCH RIGHT**

PROUDLY GROWN IN PORTLAND, OREGON

NET 5.28 FL. OZ (150 ML)

The Wild Farmhouse Ale - came out great so far, ABV was low 3% because I ran the water on the 2nd runnings - you could mix in some DME to bump that up, I didn't on this test, as I wasn't sure if the yeast would work out and it did!

**Pictures tell a thousand words:**

This is the yeast that was added in, collected from Raspberries, that's why the color in the sample.











The wild yeast culture overall looked good at the end, no infections, no funky smells, taste tested good and within acceptable normal. I've collecting it to keep for the next batch.

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