

# Norweski Fiord - Maltøl

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **7.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (88.9%)	79 %	16
Grain	Żytni	0.5 kg (11.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz/Żatecki	50 g	50 min	4.12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagoda Jałowca	100 g	Boil	5 min
Herb	Krwawnik	50 g	Boil	5 min
Herb	Bluszczyk Kurdybanek	25 g	Boil	5 min

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 22-26 st. C)  
Cicha (7-8 dni w 22-26 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (80 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!

*Mar 30, 2017, 4:25 PM*