

Norweski Świr

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **5.1**
- 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 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **42 C**, Time **15 min**
- Temp **54 C**, Time **15 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (44.2%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.52 kg (11.5%) | 79 % | 22 |
| Grain | Żytni | 1 kg (22.1%) | 85 % | 8 |
| Grain | Pilzneński | 1 kg (22.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Mash | Magnat | 22 g | 60 min | 11.2 % |
| Mash | Lomik | 20 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| piekarskie | Ale | Dry | 10 g | --- |
| FM10 O czym szumią wierzby | Ale | Slant | 200 ml | Fermentum Mobile |