

# Norweski Książę

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (53.3%)	80 %	5
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Żytni	0.5 kg (6.7%)	85 %	8
Grain	płatki jęczmienne	0.5 kg (6.7%)	60 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	50 g	60 min	7.2 %
Aroma (end of boil)	Książęcy	50 g	10 min	7.2 %
Whirlpool	Książęcy	50 g	0 min	7.2 %
Dry Hop	Książęcy	100 g	5 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 - Hornindal Kveik Ale	Ale	Slant	200 ml	White Labs