

# Norweski Rosomak

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- Gravity **12.4 BLG**
- ABV ---
- IBU **36**
- SRM **4.1**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (88.9%)	80 %	4
Grain	Rye, Flaked	0.5 kg (11.1%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	60 min	9 %
Whirlpool	Orbit	50 g	30 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile

## Notes

- FM53 Kveik zamiast FM52  
*Aug 1, 2016, 9:36 PM*