

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