

# 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 |