

## [Kveik] Imperialny Porter Bałtycki z dodatkami (Oslo)

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **35**
- SRM **36.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2.7 kg (43.9%)	81 %	8
Grain	Viking Munich Malt	2 kg (32.5%)	78 %	18
Grain	Weyermann - Munich Type II	1 kg (16.3%)	79 %	22
Grain	Weyermann - Caraaroma	0.2 kg (3.3%)	78 %	400
Po przerwie w 72 stopniach				
Grain	Fawcett - Chocolate	0.15 kg (2.4%)	70 %	1175
Po przerwie w 72 stopniach				
Sugar	Candi Sugar, Dark	0.1 kg (1.6%)	78.3 %	542
Na ostatnie 15 minut gotowania				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12.5 %
Boil	Marynka	25 g	10 min	8.6 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Oslo	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	Wiśnie	450 g	Secondary	14 day(s)
Flavor	Ziarna kakaowca	100 g	Secondary	14 day(s)