

[Kveik] Imperialny Porter Bałtycki Rum BA (Olso)

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **36**
- SRM **35.7**
- 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 **18 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Vienna Malt | 1.4 kg (24.1%) | 79 % | 7 |
| Grain | Weyermann - Vienna Malt | 1.3 kg (22.4%) | 81 % | 8 |
| Grain | Weyermann - Munich Malt Type I | 1.9 kg (32.8%) | 78 % | 12 |
| Grain | Weyermann - Munich Malt Type II | 0.8 kg (13.8%) | 78 % | 20 |
| Grain | Fawcett - Chocolate | 0.2 kg (3.4%) | 70 % | 1175 |
| Grain | Caraaroma | 0.2 kg (3.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.4 % |
| Boil | Marynka | 10 g | 15 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|-----------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
| Flavor | Płatki macerowane w rumie | 50 g | Secondary | 20 day(s) |