[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	lunga	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.

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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)