Kveik Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **30**
- Style **Brown Porter**

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 **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pale Ale Malt	2.9 kg *(48.2%)*	80 %	8
Grain	Strzegom - Red Ale	0.5 kg *(8.3%)*	85 %	70
Grain	Strzegom Karmel 600	0.2 kg *(3.3%)*	68 %	601
Grain	BestMalz - Aromatic Malt	0.3 kg *(5%)*	78 %	51
Grain	Słód owsiany Fawcett	0.27 kg *(4.5%)*	61 %	5
Grain	Castlemalting - Czekoladowy	0.25 kg *(4.2%)*	60 %	900
Grain	Cara-Pils/Dextrine	0.2 kg *(3.3%)*	72 %	4
Grain	Fawcett - Brown	1 kg *(16.6%)*	72 %	180
Grain	Owies niesłodowany	0.4 kg *(6.6%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %
Zaraz po wysładzaniu dodanie chmielu				

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	2 g	Mash	90 min
Water Agent	Kwas mlekowy	3 g	Boil	60 min
Fining	Whirlfloc	1.25 g	Boil	5 min
Flavor	Płatki z dębu amerykańskiego macerowane w domowej nalewce malinowej	30 g	Secondary	14 day(s)
Flavor	Łuska kakaowca macerowana w domowej nalewce malinowej	50 g	Secondary	14 day(s)
Flavor	Orzech włoski macerowany w domowej nalewce malinowej	70 g	Secondary	14 day(s)

Notes

- 50% kranówka + 50% demineralizowana
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