

## [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) |