

## [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)   |