

# Kveik Porter

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **29**
- SRM **27.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **19 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **19 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1.9 kg (38.8%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I  | 1.5 kg (30.6%) | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.6 kg (12.2%) | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.4 kg (8.2%)  | 73 %  | 80  |
| Grain | Strzegom Karmel 30          | 0.3 kg (6.1%)  | 75 %  | 30  |
| Grain | Weyermann - Carafa I        | 0.2 kg (4.1%)  | 70 %  | 690 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 3 %        |
| Boil    | Tradition             | 20 g   | 20 min | 4.6 %      |

## Yeasts

| Name    | Type | Form  | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL-091 | Ale  | Slant | 600 ml | Omega      |