

#19 Kveik Brown Porter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **20.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.3%)	81 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.9%)	75 %	150
Grain	Carabody	0.55 kg (10.7%)	80 %	4.5
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	Pszeniczny	0.3 kg (5.8%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	8.7 %
Boil	Spalt	20 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1300 ml	FM