

99. Norwegian Porter, 100, American Porter, 101. British Porter

- Gravity **22 BLG**
- ABV ---
- IBU **47**
- SRM **33.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **45.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **37.5 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt | 10 kg (61.3%) | 80 % | 7 |
| Grain | Barley, Flaked | 1 kg (6.1%) | 70 % | 4 |
| Grain | Munich Malt | 2 kg (12.3%) | 80 % | 18 |
| Grain | Aromatic Malt | 0.5 kg (3.1%) | 78 % | 51 |
| Grain | Special B Malt | 0.6 kg (3.7%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 0.6 kg (3.7%) | 74 % | 788 |
| Grain | Weyermann - Dehusked Carafa III | 0.6 kg (3.7%) | 70 % | 1024 |
| Sugar | Cukier | 1 kg (6.1%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Iunga | 100 g | 60 min | 11 % |
| Boil | Tradition | 100 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|---------|------------|
| Oslo Kveik | Ale | Slant | 1000 ml | Bootleg |

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|---------------------------|-----|-------|---------|------------|
| WLP023 - Burton Ale Yeast | Ale | Slant | 2000 ml | White Labs |
| US05 | Ale | Dry | 11 g | White Labs |