

# Kveik Brown Porter

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **35.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pale Ale Malt	2.66 kg (48.1%)	80 %	8
Grain	Strzegom - Red Ale	0.46 kg (8.3%)	85 %	70
Grain	Strzegom Karmel 600	0.18 kg (3.3%)	68 %	601
Grain	BestMalz - Aromatic Malt	0.28 kg (5%)	78 %	51
Grain	Słód owsiany Fawcett	0.25 kg (4.5%)	61 %	5
Grain	Castlemalting - Czekoladowy	0.23 kg (4.2%)	60 %	900
Grain	Cara-Pils/Dextrine	0.18 kg (3.3%)	72 %	4
Grain	Fawcett - Brown	0.92 kg (16.6%)	72 %	180
Grain	Owies niesłodowany	0.37 kg (6.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45.83 g	60 min	5 %

Zaraz po wysładzaniu dodanie chmielu

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	91.67 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.15 g	Boil	5 min
Flavor	Płatki z dębu amerykańskiego macerowane w domowej nalewce malinowej	27.5 g	Secondary	14 day(s)
Flavor	Łuska kakaowca macerowana w domowej nalewce malinowej	45.83 g	Secondary	14 day(s)
Flavor	Orzech włoski macerowany w domowej nalewce malinowej	64.17 g	Secondary	14 day(s)