

# Kveik Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **30**
- 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 **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pale Ale Malt	2.9 kg (48.2%)	80 %	8
Grain	Strzegom - Red Ale	0.5 kg (8.3%)	85 %	70
Grain	Strzegom Karmel 600	0.2 kg (3.3%)	68 %	601
Grain	BestMalz - Aromatic Malt	0.3 kg (5%)	78 %	51
Grain	Słód owsiany Fawcett	0.27 kg (4.5%)	61 %	5
Grain	Castlemalting - Czekoladowy	0.25 kg (4.2%)	60 %	900
Grain	Cara-Pils/Dextrine	0.2 kg (3.3%)	72 %	4
Grain	Fawcett - Brown	1 kg (16.6%)	72 %	180
Grain	Owies niesłodowany	0.4 kg (6.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %

Zaraz po wysładzaniu dodanie chmielu

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	2 g	Mash	90 min
Water Agent	Kwas mlekowy	3 g	Boil	60 min
Fining	Whirlfloc	1.25 g	Boil	5 min
Flavor	Płatki z dębu amerykańskiego macerowane w domowej nalewce malinowej	30 g	Secondary	14 day(s)
Flavor	Łuska kakaowca macerowana w domowej nalewce malinowej	50 g	Secondary	14 day(s)
Flavor	Orzech włoski macerowany w domowej nalewce malinowej	70 g	Secondary	14 day(s)

### Notes

- 50% kranówka + 50% demineralizowana  
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