

[Kveik] Whisky Rye Imperial Brown Porter (Oslo)

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **70**
- SRM **32.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **16 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Casle Malting Whisky Nature | 3 kg (40.7%) | 85 % | 4 |
| Grain | Żytni - Viking Malt | 2 kg (27.1%) | 80 % | 9 |
| Grain | Viking Pilsner malt | 1.5 kg (20.3%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.8%) | 79 % | 22 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (3.4%) | 74 % | 788 |
| Grain | Weyermann - Carafa III Special | 0.125 kg (1.7%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Admiral | 45 g | 60 min | 13 % |
| Boil | East Kent Goldings | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 150 ml | --- |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |