

# [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	Żytńi - 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