

Los Porteros kveikos amigos balticos

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **32**
- SRM **31.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilzneński 6-rzędowy | 4 kg (46%) | 80 % | 5 |
| Grain | Castle Malting - Monachijski typ II | 3 kg (34.5%) | 79 % | 25 |
| Grain | Słód CHÂTEAU PEATED | 0.5 kg (5.7%) | 80 % | 4 |
| Grain | Castle Malting Cafe light | 0.5 kg (5.7%) | 75 % | 250 |
| Grain | Castle Cafe | 0.5 kg (5.7%) | 75.5 % | 480 |
| Grain | Castle Czekoladowy | 0.2 kg (2.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|-----------------|
| Kveik ESPE | Ale | Dry | 10 g | Norweska Chatka |