

Muscovado Kveik Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **46**
- SRM **29.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Steinbach Wiedeński | 2 kg (36.4%) | 79 % | 10 |
| Grain | Mep@ Pils | 1.2 kg (21.9%) | 82 % | 4 |
| Grain | Viking Monach II | 1 kg (18.2%) | 79 % | 20 |
| Grain | Viking Monach I | 0.14 kg (2.6%) | 78 % | 14 |
| Grain | Weyermann pszeniczny czekoladowy | 0.15 kg (2.7%) | 65 % | 1050 |
| Grain | Płatki owsiane | 0.3 kg (5.5%) | 85 % | 3 |
| Grain | Simpsons - DRC | 0.15 kg (2.7%) | 69 % | 300 |
| Grain | Simpsons - Brown | 0.1 kg (1.8%) | 68.7 % | 520 |
| Grain | Viking Caramel Sweet | 0.1 kg (1.8%) | 75 % | 62 |
| Sugar | Cukier Muscovado | 0.35 kg (6.4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga Polish Hops | 20 g | 60 min | 10 % |

| | | | | |
|------|-------------------------------|------|--------|-------|
| Boil | Lublin (Lubelski Polish Hops) | 20 g | 20 min | 5.3 % |
| Boil | Lublin (Lubelski Polish Hops) | 30 g | 10 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Kveik Espe | Ale | Dry | 1 g | Kveik |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCO ₃ | 3 g | Mash | 90 min |

Notes

- Ca - 83,6
Mg - 14,1
Na - 104,2
Cl - 176
SO₄ - 52
rez.alk. 197,5
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