

# Kveik Porter

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **29**
- SRM **27.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **19 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **19 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.9 kg (38.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (30.6%)	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (12.2%)	79 %	22
Grain	Caramunich® typ I	0.4 kg (8.2%)	73 %	80
Grain	Strzegom Karmel 30	0.3 kg (6.1%)	75 %	30
Grain	Weyermann - Carafa I	0.2 kg (4.1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	3 %
Boil	Tradition	20 g	20 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Slant	600 ml	Omega