

# 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 |