

# Świąteczne\_kveiki?XD

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **30.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (54.9%)	80 %	8
Grain	Monachijski	1 kg (22%)	80 %	16
Grain	Carafa III	0.3 kg (6.6%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.2 kg (4.4%)	68 %	1202
Grain	Płatki owsiane	0.55 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik voss	Ale	Slant	200 ml	home Laboratory

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	50 g	Boil	2 min