

Kveik Brown Porter

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **35.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | CastleMalting - Pale Ale Malt | 2.66 kg (48.1%) | 80 % | 8 |
| Grain | Strzegom - Red Ale | 0.46 kg (8.3%) | 85 % | 70 |
| Grain | Strzegom Karmel 600 | 0.18 kg (3.3%) | 68 % | 601 |
| Grain | BestMalz - Aromatic Malt | 0.28 kg (5%) | 78 % | 51 |
| Grain | Słód owsiany Fawcett | 0.25 kg (4.5%) | 61 % | 5 |
| Grain | Castlemalting - Czekoladowy | 0.23 kg (4.2%) | 60 % | 900 |
| Grain | Cara-Pils/Dextrine | 0.18 kg (3.3%) | 72 % | 4 |
| Grain | Fawcett - Brown | 0.92 kg (16.6%) | 72 % | 180 |
| Grain | Owies niesłodowany | 0.37 kg (6.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Fuggles | 45.83 g | 60 min | 5 % |

Zaraz po wysładzaniu dodanie chmielu

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|----------|------------|
| FM53 Voss kveik | Ale | Liquid | 91.67 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|---------|-----------|-----------|
| Fining | Whirlfloc | 1.15 g | Boil | 5 min |
| Flavor | Płatki z dębu amerykańskiego macerowane w domowej nalewce malinowej | 27.5 g | Secondary | 14 day(s) |
| Flavor | Łuska kakaowca macerowana w domowej nalewce malinowej | 45.83 g | Secondary | 14 day(s) |
| Flavor | Orzech włoski macerowany w domowej nalewce malinowej | 64.17 g | Secondary | 14 day(s) |