

Kveik Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **30**
- 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 **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | CastleMalting - Pale Ale Malt | 2.9 kg (48.2%) | 80 % | 8 |
| Grain | Strzegom - Red Ale | 0.5 kg (8.3%) | 85 % | 70 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.3%) | 68 % | 601 |
| Grain | BestMalz - Aromatic Malt | 0.3 kg (5%) | 78 % | 51 |
| Grain | Słód owsiany Fawcett | 0.27 kg (4.5%) | 61 % | 5 |
| Grain | Castlemalting - Czekoladowy | 0.25 kg (4.2%) | 60 % | 900 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.3%) | 72 % | 4 |
| Grain | Fawcett - Brown | 1 kg (16.6%) | 72 % | 180 |
| Grain | Owies niesłodowany | 0.4 kg (6.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 5 % |

Zaraz po wysładzaniu dodanie chmielu

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|--------|-----------|-----------|
| Water Agent | Kwas mlekowy | 2 g | Mash | 90 min |
| Water Agent | Kwas mlekowy | 3 g | Boil | 60 min |
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| Flavor | Płatki z dębu amerykańskiego macerowane w domowej nalewce malinowej | 30 g | Secondary | 14 day(s) |
| Flavor | Łuska kakaowca macerowana w domowej nalewce malinowej | 50 g | Secondary | 14 day(s) |
| Flavor | Orzech włoski macerowany w domowej nalewce malinowej | 70 g | Secondary | 14 day(s) |

Notes

- 50% kranówka + 50% demineralizowana
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