

Muscovado Kveik Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **46**
- SRM **29.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Wiedeński	2 kg (36.4%)	79 %	10
Grain	Mep@ Pils	1.2 kg (21.9%)	82 %	4
Grain	Viking Monach II	1 kg (18.2%)	79 %	20
Grain	Viking Monach I	0.14 kg (2.6%)	78 %	14
Grain	Weyermann pszeniczny czekoladowy	0.15 kg (2.7%)	65 %	1050
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3
Grain	Simpsons - DRC	0.15 kg (2.7%)	69 %	300
Grain	Simpsons - Brown	0.1 kg (1.8%)	68.7 %	520
Grain	Viking Caramel Sweet	0.1 kg (1.8%)	75 %	62
Sugar	Cukier Muscovado	0.35 kg (6.4%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	20 g	60 min	10 %

Boil	Lublin (Lubelski Polish Hops	20 g	20 min	5.3 %
Boil	Lublin (Lubelski Polish Hops	30 g	10 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Espe	Ale	Dry	1 g	Kveik

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	3 g	Mash	90 min

Notes

- Ca - 83,6
Mg - 14,1
Na - 104,2
Cl - 176
SO4 - 52
rez.alk. 197,5
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