

# [Kveik] Imperialny Porter Bałtycki Rum BA (Olso)

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **36**
- SRM **35.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	1.4 kg (24.1%)	79 %	7
Grain	Weyermann - Vienna Malt	1.3 kg (22.4%)	81 %	8
Grain	Weyermann - Munich Malt Type I	1.9 kg (32.8%)	78 %	12
Grain	Weyermann - Munich Malt Type II	0.8 kg (13.8%)	78 %	20
Grain	Fawcett - Chocolate	0.2 kg (3.4%)	70 %	1175
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.4 %
Boil	Marynka	10 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	Płatki macerowane w rumie	50 g	Secondary	20 day(s)