

# Los Porteros kveikos amigos balticos

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **32**
- SRM **31.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	4 kg (46%)	80 %	5
Grain	Castle Malting - Monachijski typ II	3 kg (34.5%)	79 %	25
Grain	Słód CHÂTEAU PEATED	0.5 kg (5.7%)	80 %	4
Grain	Castle Malting Cafe light	0.5 kg (5.7%)	75 %	250
Grain	Castle Cafe	0.5 kg (5.7%)	75.5 %	480
Grain	Castle Czekoladowy	0.2 kg (2.3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik ESPE	Ale	Dry	10 g	Norweska Chatka