

## Porter kveik

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU ---
- SRM **41.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (40%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (30%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (10%)	79 %	22
Grain	Caraaroma	0.5 kg (5%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5%)	68 %	1200
Grain	Pszeniczny	1 kg (10%)	85 %	4