

# FPD Kveik fruit sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.5**
- Style **Berliner Weisse**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Płatki pszeniczne	1 kg (20%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Żytni	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	5 g	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Papaja	1000 g	Secondary	7 day(s)
Flavor	Marakuja	500 g	Secondary	7 day(s)
Spice	Płatki dębowe angostura	25 g	Secondary	7 day(s)