

Sour Kveik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Bestmalz - Pale Ale | 1.5 kg (48.4%) | 80.5 % | 6 |
| Grain | Strzegom - Pilznieński | 0.6 kg (19.4%) | 80 % | 4 |
| Grain | Bestmalz - Pszeniczny | 0.65 kg (21%) | 82 % | 5 |
| Grain | Acid Malt | 0.35 kg (11.3%) | 58.7 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 5 g | 20 min | 11 % |
| Aroma (end of boil) | lunga | 5 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 150 ml | FM |