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 - Pilzneński	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	Iunga	5 g	60 min	11 %
Boil	Iunga	5 g	20 min	11 %
Aroma (end of boil)	Iunga	5 g	0 min	11 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.