

sour kveik white ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Pszeniczny	1 kg (24.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (12.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (4.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	9 g	60 min	14.3 %
Boil	Citra szyszka	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM

Notes

- Zakwaszenie metodą kettle sour, probiotyk sanprobi IBS. Do połowy warki na cichą pójda jakieś owoce, ale jeszcze nie wiem jakie. A do drugiej połowy chmiel na zimno, Kohatu albo galaxy.
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