

# Kveik pastry sour

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **19**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **30 min**
- Temp **35 C**, Time **2880 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **2880 min** at **35C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield  | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain   | Weyermann - Pale Ale Malt  | 5 kg (52.7%)   | 85 %   | 7   |
| Grain   | Weyermann pszeniczny jasny | 2 kg (21.1%)   | 80 %   | 6   |
| Sugar   | Milk Sugar (Lactose)       | 1 kg (10.5%)   | 76.1 % | 0   |
| Grain   | Płatki owsiane             | 0.7 kg (7.4%)  | 60 %   | 3   |
| Adjunct | Xylitol                    | 0.3 kg (3.2%)  | 1 %    | 1   |
| Sugar   | Cukier z owoców (średnio)  | 0.48 kg (5.1%) | 100 %  | 1   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Belma | 15 g   | 60 min   | 9.4 %      |
| Boil                | Belma | 20 g   | 30 min   | 9.4 %      |
| Aroma (end of boil) | Belma | 20 g   | 5 min    | 9.4 %      |
| Dry Hop             | Belma | 25 g   | 7 day(s) | 9.4 %      |
| Dry Hop             | Belma | 20 g   | 3 day(s) | 9.4 %      |

## Yeasts

| Name                           | Type | Form    | Amount | Laboratory      |
|--------------------------------|------|---------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry     | 10 g   | Mangrove Jack's |
| Lactobacillus plantarum        | Ale  | Culture | --- g  | ---             |

### Extras

| Type  | Name           | Amount | Use for   | Time      |
|-------|----------------|--------|-----------|-----------|
| Other | Pulpa z owoców | 6000 g | Secondary | 10 day(s) |
| Spice | Laska wanilii  | 12 g   | Boil      | 10 min    |

### Notes

- Zakwaszanie brzeczki bakteriami L. plantarum, przed dodatkiem bakterii ustalenie pH kwasem fosforowym na 4,5

Podział warki na 2 części po 15 l;  
 Jedna część z dodatkiem pulpy z 3 kg czerwonych owoców sezonowych  
 druga część z dodatkiem pulpy z 3 kg moreli  
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