

KveiSour Ale2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **5.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (33.3%)	81 %	6
Grain	Chateau Wheat	2 kg (33.3%)	83 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (16.7%)	85 %	7
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	33 g	5 min	7 %
Whirlpool	Opal	25 g	10 min	5.4 %
Dry Hop	Hallertau Mittelfruh	25 g	3 day(s)	4.7 %
Dry Hop	Mosaic	20 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Other	Lactobacillus Plantarum	5 g	Mash	---

Notes

- Przed zadaniem bakterii Lactobacillus Plantarum skorygować PH brzezki do poziomu 4.5 PH.
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