

# KVEIK MARAKUJA SOUR

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (50%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1.75 kg (35%) | 83 %  | 5   |
| Grain | Platki owsiane      | 0.75 kg (15%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time  | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil    | Amarillo | 25 g   | 5 min | 9.5 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 125 ml | FM         |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g    | Boil    | 10 min |

## Notes

- 3 g lallemand sour pitch na 48 h (kettle sour)  
Na cicha 1.5 kg pulpy z marakuji.  
*Jul 28, 2019, 8:28 PM*