

KVEIK MARAKUJA SOUR

- 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.
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