

## Kveik sour

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **10**
- SRM **7.6**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	20 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lellemand Voss Kveik	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	kwask mlekowy	20 g	Bottling	---