

KveiSour 3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 2 kg (33.3%) | 81 % | 8 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.7%) | 85 % | 7 |
| Grain | Simpsons - Wheat Malt | 2 kg (33.3%) | 85 % | 4 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Melanoiden Malt | 0.5 kg (8.3%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Smaragd | 33 g | 5 min | 6 % |
| Whirlpool | Idaho 7 | 40 g | 5 min | 12.7 % |
| Dry Hop | Smaragd | 33 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 50 ml | --- |

Notes

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