

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 brzeczki do poziomu 4.5 PH.
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