

sour kveik white ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (48.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (24.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (12.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.8%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Admiral | 9 g | 60 min | 14.3 % |
| Boil | Citra szyszka | 50 g | 0 min | 12 % |

Yeasts

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

Notes

- Zakwaszenie metodą kettle sour, probiotyk sanprobi IBS. Do połowy warki na cichą pójda jakieś owoce, ale jeszcze nie wiem jakie. A do drugiej połowy chmiel na zimno, Kohatu albo galaxy.
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