

# Kveik pastry sour

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **19**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **30 min**
- Temp **35 C**, Time **2880 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **2880 min** at **35C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (52.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (21.1%)	80 %	6
Sugar	Milk Sugar (Lactose)	1 kg (10.5%)	76.1 %	0
Grain	Płatki owsiane	0.7 kg (7.4%)	60 %	3
Adjunct	Xylitol	0.3 kg (3.2%)	1 %	1
Sugar	Cukier z owoców (średnio)	0.48 kg (5.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	15 g	60 min	9.4 %
Boil	Belma	20 g	30 min	9.4 %
Aroma (end of boil)	Belma	20 g	5 min	9.4 %
Dry Hop	Belma	25 g	7 day(s)	9.4 %
Dry Hop	Belma	20 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's
Lactobacillus plantarum	Ale	Culture	--- g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z owoców	6000 g	Secondary	10 day(s)
Spice	Laska wanilii	12 g	Boil	10 min

### Notes

- Zakwaszanie brzeczki bakteriami L. plantarum, przed dodatkiem bakterii ustalenie pH kwasem fosforowym na 4,5

Podział warki na 2 części po 15 l;  
 Jedna część z dodatkiem pulpy z 3 kg czerwonych owoców sezonowych  
 druga część z dodatkiem pulpy z 3 kg moreli  
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