

Gooseberry Sour Kveik

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **4.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	1.25 kg (42.4%)	80.5 %	6
Grain	Bestmalz - Pilsneński	0.7 kg (23.7%)	80.5 %	4
Grain	Bestmalz - Pszeniczny jasny	0.7 kg (23.7%)	82 %	4.5
Grain	Acid Malt	0.3 kg (10.2%)	58.7 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.1 %
Boil	Cascade	5 g	20 min	7.1 %
Aroma (end of boil)	Cascade	5 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM

Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	0 g	Boil	0 min

Flavor	Mrożony agrest	1500 g	Secondary	14 day(s)
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Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (12 kapsułek) przez 48h
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