

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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