

## KveiSour 3

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- 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.  
*Oct 23, 2020, 8:27 PM*