

Zaporozhky kvas - 2.6%

Kvass

Author: Lana Svitankova | Beer & Brewing

Type: All Grain

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 6 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.001  
Original Gravity : 1.017  
Final Gravity : 0.997

Fermentables (918 g)

918 g - Dry Rye Bread 3.9 EBC (100%)  
234 g - 10 min - Boil - Sugar, Table (Sucrose...  
^ Albert Heijn (NL)

Miscellaneous

10 min - Boil - 8.842 g - Raisins

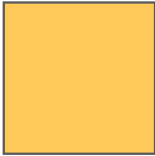
Yeast

0.3 pkg - Wyeast Labs Lactobacillus 5335  
0.3 pkg - Rye Sourdough

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 2.75 L  
Sparge Water : 6.01 L  
Boil Time : 60 min  
Total Water : 8.76 L



6 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (480 min)  
65.3 °C - Strike Temp  
60 °C - 480 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

With thanks to Ukrainian beer writer Lana Svitankova for sharing the translated text, this recipe is based on one found in Zenovia Klinovetska's 1913 book "Food and Drinks in Ukraine", which features 1,000 folk recipes. Here are the original instructions for "Zaporozhky kvas," translated from Ukrainian:

Pour 4 buckets of boiling water over 16 pounds of dried rye bread and let sit for 8 hours. Transfer to another tub, add 1.5 glasses of good yeast, 4 pounds of sugar, 1 sliced and de-seeded lemon, and let sit for another 8 hours. Afterward, strain through a fine cloth and bottle. Add a raisin to each bottle, cork tight, and keep at room temperature for 8-10 hours, until kvass ferments.

Aiming to turn this into a batch fit for a five-gallon (19-liter) corny keg, we used the following conversion rates for the antiquated measurements:

# Zaporozhky kvas

## Recipe Notes

1 bucket = 3.2 gallons (12.1 liters);  
1 "pound" = 0.88 U.S. pounds (400 g);  
and 1 glass = 0.8 cups (200 ml). </p>

For much more about this traditional farmhouse drink, see  
"<https://beerandbrewing.com/style-school-kvass-the-true-liquid-bread/>" Kvass: The True Liquid Bread.

### KVASS

Batch size: 5 gallons (19 liters)

OG: 1.017 (4.3°P)

FG: 1.000 (0°P)

ABV: 2.2%

### INGREDIENTS

7 lb (3.2 kg) dried rye bread, torn into pieces

1.8 lb (816 g) table sugar

1 lemon, slice and de-seeded

A handful of raisins

### YEAST

Homemade rye sourdough starter, or co-pitch baker's yeast and "Lactobacillus".

### DIRECTIONS

Boil about 6.5 gallons (25 liters) of water and pour over the bread in a heat-safe vessel.

Cover loosely and allow to sit for 8 hours or until it's cooled to room temperature.

Transfer off the bread into another vessel, and add sugar, lemon, and yeast.

Cover loosely and let sit another 8 hours.

Strain liquid through a fine cloth, rack to a keg, add raisins in a mesh hop bag, and condition 8-10 hours at room temperature before chilling and tapping.

(Alternatively, package in sanitized PET bottles, adding 1 raisin to each bottle, storing in the fridge after 8-10 hours.

Drink within a few days, occasionally loosening the caps to off-gas).