

KVASSISTENT · ENGLISH

KVASSISTENT — human quick guide

Clear homemade kvass, safer carbonation, and honest limits

Version 17. It contains 17 ones: v1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1 · Source of truth: [publication/en/summary.md](#)

- 25–27°C — fast, check from 6 hours;
- 28–30°C — hot, shade only, check from 4 hours;
- 31–34°C — move cooler;
- 35°C or above — cool and stop the household protocol.

Carbonation and alcohol

Household yeast fermentation cannot honestly guarantee **0.0% alcohol**. The practical way to maximize bubbles while minimizing additional alcohol is a short PET bottle-conditioning window, frequent pressure checks, and immediate chilling. Do not add excess priming sugar or leave a sealed bottle warm for a long time.

In 3 L, 100–120 g added sugar gives a theoretical maximum of about 2.2–2.6% ABV from that sugar alone. Exact ABV is unknown without original/final gravity or laboratory analysis.

Sugar, panela, maltose, and malt

Panela replaces white sugar roughly 1:1. Maltose ferments but does not replace malt flavor or enzymes. Malt extract is usually more useful than pure maltose for a pronounced malt character.

Batch state

The AI agent records volume, time, room and liquid temperature, peak temperature, direct sunlight, closure, surface, smell, taste, sugar, and chilling time. Unknown values remain `null`; unconfirmed actions are not treated as completed.

Safety

Never tightly seal primary fermentation. Use food-grade PET, not glass, for bottle conditioning. Do not shake a very firm or deformed bottle; chill it carefully and keep it away from your face. Discard the batch for mold, fuzzy growth, colored spots, slime, rotten smell, acetone smell, meat-like smell, or sewage smell.

Current links

- [illegible]