

KVASSISTENT · ENGLISH

KVASSISTENT — human quick guide

Clear homemade kvass, safer carbonation, and honest limits

Version 16. It contains 16 ones: v1.1.1.1.1.1.1.1.1.1.1.1.1.1 · Source of truth: [publication/en/summary.md](#)

What this is

KVASSISTENT helps a person make homemade Zhizha kvass without confusing the game with the real process. Russian and English are the knowledge sources; every other localization follows the same structure, quantities, risks, and sequence of actions.

3-liter baseline

- water — 3 L;
- fully dry bread crackers — 180–220 g;
- preferably 150 g white and 50–70 g rye or Borodinsky;
- sugar or panela — 100–120 g;
- malt — 20–30 g or rye flour — 10–20 g;
- first batch: 0.5–1 g dry or 2–3 g fresh yeast;
- later batches: 500 ml old kvass or 3–5 tbsp active sediment.

Short process

1. Toast the bread dark golden; do not burn it.
2. Infuse it in boiling water for 4–8 hours.
3. Strain thoroughly: ferment the liquid, not bread porridge.
4. Add sugar or panela and cool the infusion to 25–35°C.
5. Add starter and cover with cloth, gauze, or a loose lid.
6. Ferment for 8–12 hours; at 28°C start checking after 4–6 hours.
7. When the surface is clean and smell and taste are normal, strain again.
8. Bottle in food-grade PET, let pressure build, and chill immediately when the bottle becomes firm.

28°C heat and sunlight

28°C **in shade** is acceptable but fast. Direct sunlight is not: the liquid can become much hotter than the air. Move the vessel to shade and measure the liquid temperature itself.

- 18–24°C — steady;

- 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

- Latest homepage: <https://kvassistent.pages.dev/>
- Game: <https://kvassistent.pages.dev/game/>
- Live batch: <https://kvassistent.pages.dev/companion/>
- Immutable release: <https://kvassistent.pages.dev/v1.1.1.1.1.1.1.1.1.1.1.1.1.1.1/>
- Repository: <https://github.com/bambuchastudent/kvas-ai-agent>