

KVASSISTENT — human quick guide

Homemade Zhizha kvass, hot weather, sunlight, and alcohol limits

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Operating zones:

- 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.

Will it reach 8% in two weeks?

Not automatically. Alcohol is limited by fermentable sugar, not by time and heat alone. In 3 l, 100–120 g added sugar gives a theoretical maximum of about 2.2–2.6% ABV from that sugar alone. A theoretical 8% would require roughly 370 g fermentable sugar, and more in practice. Exact ABV requires original/final gravity or laboratory measurement.

Two weeks at 28°C is no longer the standard quick-kvass process; it is extended alcoholic and acidic fermentation with less predictable results.

Sugar, panela, maltose, and malt

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

Batch state

The AI agent records air and liquid temperatures, peak temperature, direct sunlight, warm exposure time, closure, observations, and alcohol estimate. Unknown values remain `null`.

Safety

Do not tightly seal primary fermentation. Remove the jar from sunlight immediately. Discard for mold, fuzzy growth, colored spots, slime, rotten smell, acetone smell, meat-like smell, or sewage smell.

Resources

- Heat research: docs/research-fermentation-heat.md
- Agent instruction: agent-instructions/kvas-agent.en.md
- State model: agent-instructions/state-model.en.md
- JSON Schema: agent-instructions/state.schema.json
- Repository: <https://github.com/bambuchastudent/kvas-ai-agent>