

# Kveik Witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **63C**
- Keep mash **75 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	3 kg (54.5%)	80 %	3.5
Grain	Pszenica niesłodowana	2 kg (36.4%)	75 %	3
Grain	Owies niesłodowany	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	12.5 %
Boil	Nugget	5 g	30 min	15 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	12.5 %
Boil	Nugget	5 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kolendra	20 g	Boil	5 min
Flavor	Curacao	20 g	Boil	5 min
Flavor	Suszona skórka pomarańczy (wysuszona ze świeżej pomarańczy)	20 g	Boil	10 min
Flavor	Rumianek	3 g	Boil	5 min
Water Agent	Chlorek wapnia	4.5 g	Mash	107 min
To jest w ml dla roztworu fizycznie potrzebne jest 2g				
Water Agent	Kwas mlekowy	2 g	Mash	107 min
Water Agent	Kwas mlekowy	4 g	Boil	60 min

## Notes

- 75% zdemineralizowanej + 25% kranówka + sole + kwas do zacierania

Fermentacja główna start w 25, koniec w 30 st. C przez około 7 dni,

Fermentacja druga poniżej 20 przez 14 dni

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