

Olso fake witbir

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (47.8%)	81 %	4
Grain	Pszeniczny	2.2 kg (47.8%)	85 %	4
Grain	Jęczmień niesłodowany	0.2 kg (4.3%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	15 min	11 %
Aroma (end of boil)	Oktawia	20 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
OSLO KVEIK STRAIN	Ale	Dry	4 g	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min