

## 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                | lunga   | 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 |