

KVEIK WITBIER 12 Blg # 45

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **53 C**, Time **25 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **25 min** at **53C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (25.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (51.3%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (12.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 15 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 30 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |