

# Lekko białe - Kveik Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **45 C**, Time **60 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.2 kg (59.8%)	85 %	4
Grain	Pilznieński	1.9 kg (35.5%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Lutra	Ale	Slant	250 ml	Omega