

Session Kveiki Fruit Wit

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (44.1%)	81 %	4
Grain	Strzegom Pszeniczny	1.5 kg (44.1%)	81 %	6
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	5 g	90 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Liquid	500 ml	Norwegia

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	10000 g	Primary	3 day(s)
Flavor	Skórka limonki	10 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min