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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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