

# Kveik Pale Witbier vol2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (31.9%)	85 %	4
Adjunct	Pszenica niesłodowana	0.7 kg (14.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	8.5 %
Boil	Chinook PL	10 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	starter

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	15 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min

Spice	skórki słodkiej pomarańczy	10 g	Boil	10 min
Spice	zest + sok z cytryny	15 g	Boil	10 min