

# Kveik Pale Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (59.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (19.9%)	85 %	4
Adjunct	Briess - Red Wheat Flakes	0.5 kg (16.6%)	70 %	4
Grain	Acid Malt	0.11 kg (3.7%)	58.7 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6 g	60 min	13 %
Boil	Citra	5.5 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	60 ml	FM

## Extras

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

Spice	curacao	9 g	Boil	10 min
Spice	skórki słodkiej pomarańczy	13.5 g	Boil	10 min

### Notes

- Zacieranie od 68 przez 60 min bez podbijania temperatury  
*May 30, 2018, 8:32 PM*