

KVEIK WIT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (18.9%) | 85 % | 7 |
| Grain | Pszenica niesłodowana | 2 kg (37.7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.8%) | 80 % | 6 |
| Grain | Viking Enzymatyczny | 0.2 kg (3.8%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 4.7 % |
| Boil | Wai-iti | 50 g | 5 min | 2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 300 g | Mash | 20 min |

Notes

- 50% woda DEMI
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