

# Kveik Wittbier

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Wheat Malt light	3 kg (46.2%)	83 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (46.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	17 g	50 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	15 min
Flavor	Curacao	25 g	Boil	10 min