

## #12 Kveik Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (41.1%)	82 %	4
Grain	Pszenica niesłodowana	2.8 kg (38.4%)	75 %	3
Grain	Viking Pale Ale malt	1 kg (13.7%)	80 %	5
Grain	Zakwaszający	0.5 kg (6.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Smaragd	20 g	5 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 - Voss Kveik	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min

## Notes

- Eksperyment z BIAB  
*May 14, 2017, 12:22 AM*