

# Kveik Witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **63C**
- Keep mash **75 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński | 3 kg (54.5%)  | 80 %  | 3.5 |
| Grain | Pszenica niesłodowana       | 2 kg (36.4%)  | 75 %  | 3   |
| Grain | Owies niesłodowany          | 0.5 kg (9.1%) | 80 %  | 2   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min | 12.5 %     |
| Boil    | Nugget                 | 5 g    | 30 min | 15 %       |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 10 min | 12.5 %     |
| Boil    | Nugget                 | 5 g    | 10 min | 15 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 200 ml | FM         |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name  | Amount | Use for | Time    |
|---|---|--------|---------|---------|
| Flavor  | Kolendra  | 20 g   | Boil    | 5 min   |
| Flavor  | Curacao   | 20 g   | Boil    | 5 min   |
| Flavor  | Suszona skórka pomarańczy (wysuszona ze świeżej pomarańczy) | 20 g   | Boil    | 10 min  |
| Flavor  | Rumianek  | 3 g    | Boil    | 5 min   |
| Water Agent   | Chlorek wapnia  | 4.5 g  | Mash    | 107 min |
| To jest w ml dla roztworu fizycznie potrzebne jest 2g |   |        |         |         |
| Water Agent   | Kwas mlekowy  | 2 g    | Mash    | 107 min |
| Water Agent   | Kwas mlekowy  | 4 g    | Boil    | 60 min  |

## Notes

- 75% zdemineralizowanej + 25% kranówka + sole + kwas do zacierania

Fermentacja główna start w 25, koniec w 30 st. C przez około 7 dni,

Fermentacja druga poniżej 20 przez 14 dni

May 4, 2020, 9:12 AM