

# Pszenica kveikami i owocami brzoskwini i annasa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (47.8%)	81 %	4
Grain	Płatki pszeniczne	1 kg (21.7%)	60 %	3
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	płatki jęczmienne	0.4 kg (8.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	110 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce	1500 g	Secondary	3 day(s)
Spice	Kolendra	8 g	Boil	5 min
Spice	Trawa cytrynowa	15 g	Boil	5 min

Spice	Zest z jednej pomarańczy	20 g	Boil	5 min
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