

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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