

## WIT 78/79

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **66.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

### Steps

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

### Mash step by step

- Heat up **60 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **66.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (48.4%)	80 %	5
Grain	Viking Wheat Malt	5 kg (40.3%)	83 %	5
Grain	Oats, Flaked	1 kg (8.1%)	80 %	2
Adjunct	Rice Hulls	0.4 kg (3.2%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	2.98 %
Boil	Marynka	50 g	60 min	9.6 %
Boil	Saaz (Czech Republic)	50 g	10 min	2.98 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	40 g	Boil	5 min
Spice	curacao	100 g	Boil	5 min

## Notes

- druga część warki fermentowana opshaug kveik  
*May 30, 2023, 9:47 AM*