

## #73 Mazurski Kveik American Wheat SH Cashmere

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.15 kg (42.1%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.03 kg (37.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (14.7%)  | 85 %  | 3   |
| Grain | Biscuit Malt         | 0.15 kg (5.5%)  | 79 %  | 45  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Cashmere | 10 g   | 60 min   | 8.8 %      |
| Whirlpool | Cashmere | 30 g   | 0 min    | 8.8 %      |
| Dry Hop   | Cashmere | 60 g   | 2 day(s) | 8.8 %      |

### Yeasts

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

### Notes

- Odfermentowanie 82%  
Plato końcowe ok. 2,3  
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