

## (JM) SESSION AMERICAN WHEAT ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Extra Pale Ale Malt	2.7 kg (58.7%)	80 %	3.5
Grain	Simpsons - Torrified Wheat	1.5 kg (32.6%)	70 %	3
Grain	Simpsons - Malted Oats	0.4 kg (8.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	20 min	12.3 %
Boil	Amarillo	25 g	15 min	8.2 %
Boil	Simcoe	25 g	10 min	12.3 %
Whirlpool	Amarillo	50 g	0 min	8.2 %
Hopstand w 75-78C przez 30min				
Whirlpool	Simcoe	50 g	0 min	12.3 %
Hopstand w 75-78C przez 30min				
Dry Hop	Amarillo	25 g	3 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Voss kveik	Ale	Slant	5 ml	House culture
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