

Kveik American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Mep@Ale | 1.3 kg (50%) | 80 % | 7 |
| Grain | BESTMALZ - Best Wheat Malt | 1.3 kg (50%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Iunga Polish Hops | 5 g | 60 min | 10 % |
| Aroma (end of boil) | Azacca | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 5 min | 16.9 % |
| Aroma (end of boil) | Azacca | 20 g | 1 min | 13.1 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 1 min | 16.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Kveik Wollseater | Ale | Dry | 1 g | Kveik |