

Kveik American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **47 C**, Time **8 min**
- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **8 min** at **47C**
- Keep mash **20 min** at **50C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **2 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 3 kg (55.6%) | 82 % | 3 |
| Grain | Simpsons - Maris Otter | 1.3 kg (24.1%) | 81 % | 6 |
| Grain | Strzegom Bursztynowy | 0.1 kg (1.9%) | 70 % | 70 |
| Grain | Simpsons - Maris Otter Low Colour | 0.5 kg (9.3%) | 81 % | 6 |
| Grain | Pszenica niesłodowana | 0.1 kg (1.9%) | 75 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.7%) | 72 % | 4 |
| Grain | BestMalz - Pszeniczny | 0.2 kg (3.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 30 min | 7.1 % |

| | | | | |
|---------------------|---------|------|--------|-------|
| Aroma (end of boil) | Cascade | 15 g | 25 min | 7.1 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |
| 1l starter + drożdże. Całość mieszana na mieszadle | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|--------------------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | Sól Epsom | 1 g | Mash | 60 min |
| Water Agent | Chlorek wapnia (roztwór) | 2.3 g | Mash | 60 min |
| To już jest wyliczona dawka roztworu w ml. Wyliczenie było dla 1g Chlorku wapnia | | | | |
| Water Agent | Kwas mlekowy | 3 g | Boil | 60 min |
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| Flavor | Witamina C | 4 g | Bottling | --- |

Notes

- Parametry wpdy:
 Calcium (ppm)50-100
 Magnesium (ppm)0-30
 Alkalinity as CaCO30-80
 Sulfate (ppm)100-200
 Chloride (ppm)50-100
 Sodium (ppm)<100
 Residual Alkalinity(-)60-0

50% wody kranowej z 50% wody demineralizowanej + sole przed wrzuceniem słodów.

Kwas do gotowania

Apr 13, 2020, 2:25 AM