

# Kveik Wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **4.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Castle Pale Ale	3.5 kg (66%)	80 %	8
Grain	Wheat, Torrified	0.4 kg (7.5%)	79 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	50 min	6.6 %
Boil	Barbe Rouge	10 g	25 min	6.6 %
Boil	Barbe Rouge	10 g	10 min	6.6 %
Boil	Barbe Rouge	20 g	5 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	10 ml	---