

# Kveik American Wheat

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- 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