

#124 Hoppy Sour Kveik Wheat Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7.4 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (52.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.55 kg (23.9%)	70 %	6
Grain	Płatki owsiane	0.35 kg (15.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (8.7%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4 g	45 min	12.8 %
Whirlpool	Citra	38.6 g	1 min	12.8 %
Whirlpool	Centennial	10 g	1 min	9.7 %
Whirlpool	Centennial	25 g	1 min	9.4 %
Dry Hop	Centennial	25.6 g	4 day(s)	9.4 %
Dry Hop	Citra	20 g	4 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Ebbegarden	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Pożywka dla drożdży	1.3 g	Boil	12 min
Other	Witamina C	2 g	Secondary	4 day(s)
Water Agent	Kwas mlekowy	10.5 g	Secondary	4 day(s)