

#14 American Kveik Wheat + Citrus Zest

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (48.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (48.1%) | 85 % | 4 |
| Grain | Acid Malt | 0.2 kg (3.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 5 ml | FM |