

## #73 Mazurski Kveik American Wheat SH Cashmere

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.15 kg (42.1%)	80 %	5
Grain	Pszeniczny	1.03 kg (37.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (14.7%)	85 %	3
Grain	Biscuit Malt	0.15 kg (5.5%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	10 g	60 min	8.8 %
Whirlpool	Cashmere	30 g	0 min	8.8 %
Dry Hop	Cashmere	60 g	2 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	Fermentum Mobile

### Notes

- Odfermentowanie 82%  
Plato końcowe ok. 2,3  
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