

Kveik American Wheat / Porzeczkowa pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 3 kg (57.7%) | 82 % | 4 |
| Grain | Viking Pilsner malt | 0.5 kg (9.6%) | 82 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 1.7 kg (32.7%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Iunga | 15 g | 60 min | 12.6 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6.5 % |
| Whirlpool | Cascade | 25 g | 10 min | 6.5 % |