

#30 American wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.5 kg (46.9%)	80 %	6
Grain	Viking Pale Ale malt	1.5 kg (46.9%)	80 %	5
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %
Aroma (end of boil)	Liberty	50 g	1 min	4.5 %
Whirlpool	Liberty	25 g	30 min	4.5 %
80*				
Whirlpool	EXP 13459	25 g	30 min	6.2 %
80*				
Dry Hop	EXP 13459	25 g	1 day(s)	6.2 %
Dry Hop	Liberty	25 g	1 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M12 Voss Kveik	Ale	Slant	20 ml	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Water Agent	witc	2 g	Bottling	---