

#89 Kveik American Wheat SH Vic Secret

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|--------|-----|
| Grain | Malteurop Lager | 2.3 kg (50%) | 82 % | 3 |
| Grain | Malteurop Wheat | 2.3 kg (50%) | 86.8 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Vic Secret | 15 g | 60 min | 16.3 % |
| Boil | Vic Secret | 15 g | 10 min | 16.3 % |
| Boil | Vic Secret | 20 g | 0 min | 16.3 % |
| Dry Hop | Vic Secret | 50 g | 4 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------------|
| FM Voss Kveik | Ale | Slant | 200 ml | Fermentum Mobile |