

American wheat kveik with mango & passionfruit

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (54.5%)	80 %	5
Grain	Viking Wheat Malt	2 kg (45.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Topaz	20 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	1000 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	30 g	Boil	10 min
Flavor	passionfruit pulp	1700 g	Secondary	5 day(s)
Flavor	mango pulp	850 g	Secondary	5 day(s)