

(JM) SESSION AMERICAN WHEAT ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale Malt | 2.7 kg (58.7%) | 80 % | 3.5 |
| Grain | Simpsons - Torrified Wheat | 1.5 kg (32.6%) | 70 % | 3 |
| Grain | Simpsons - Malted Oats | 0.4 kg (8.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------|----------|--------|----------|------------|
| Boil | Simcoe | 25 g | 20 min | 12.3 % |
| Boil | Amarillo | 25 g | 15 min | 8.2 % |
| Boil | Simcoe | 25 g | 10 min | 12.3 % |
| Whirlpool | Amarillo | 50 g | 0 min | 8.2 % |
| Hopstand w 75-78C przez 30min | | | | |
| Whirlpool | Simcoe | 50 g | 0 min | 12.3 % |
| Hopstand w 75-78C przez 30min | | | | |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------|-----|-------|------|---------------|
| Voss kveik | Ale | Slant | 5 ml | House culture |
|------------|-----|-------|------|---------------|