Kveik american wheat - Galaxy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg *(50%)*	80 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg *(41.7%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(8.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	12 %
Aroma (end of boil)	Galaxy	30 g	10 min	18 %
Whirlpool	Galaxy	60 g	1 min	18 %
Dry Hop	2/20	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Ebbegarden	Ale	Slant	250 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Whirlpool - poniżej 80 C
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