

#73 Mazurski Kveik American Wheat SH Cashmere

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.15 kg (42.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1.03 kg (37.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (14.7%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.15 kg (5.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Cashmere | 10 g | 60 min | 8.8 % |
| Whirlpool | Cashmere | 30 g | 0 min | 8.8 % |
| Dry Hop | Cashmere | 60 g | 2 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Odfermentowanie 82%
Plato końcowe ok. 2,3
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