

## #94 Kveik American Wheat SH Mosaic

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- 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 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 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 **18.1 liter(s)** of **76C** water or to achieve **29.6 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	Magnum	15 g	60 min	11.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

### Yeasts

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