

American wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 1.5 kg (46.9%) | 80 % | 6 |
| Grain | Viking Pale Ale malt | 1.5 kg (46.9%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.2 kg (6.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Liberty | 50 g | 1 min | 4.5 % |
| Whirlpool | Liberty | 25 g | 30 min | 4.5 % |
| 80* | | | | |
| Whirlpool | EXP 13459 | 25 g | 30 min | 6.2 % |
| 80* | | | | |
| Dry Hop | EXP 13459 | 25 g | 1 day(s) | 6.2 % |
| Dry Hop | Liberty | 25 g | 1 day(s) | 4.5 % |

Yeasts

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

| | | | | |
|-----------------------------------|-----|-------|-------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 20 ml | Mangrove Jack's |
|-----------------------------------|-----|-------|-------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|----------|------|
| Water Agent | witc | 2 g | Bottling | --- |