

## #14 American Kveik Wheat + Citrus Zest

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield  | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (48.1%) | 81 %   | 4   |
| Grain | Pszeniczny | 2.5 kg (48.1%) | 85 %   | 4   |
| Grain | Acid Malt  | 0.2 kg (3.8%)  | 58.7 % | 6   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | lunga  | 15 g   | 60 min | 11 %       |
| Boil                | Mosaic | 20 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 0 min  | 10 %       |
| Whirlpool           | Mosaic | 50 g   | 0 min  | 10 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 5 ml   | FM         |