

Kveik American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	1.3 kg (50%)	80 %	7
Grain	BESTMALZ - Best Wheat Malt	1.3 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	5 g	60 min	10 %
Aroma (end of boil)	Azacca	20 g	5 min	13.1 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	16.9 %
Aroma (end of boil)	Azacca	20 g	1 min	13.1 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	16.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Wollseater	Ale	Dry	1 g	Kveik