

# Kveik American Wheat / Porzeczkowa pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (57.7%)	82 %	4
Grain	Viking Pilsner malt	0.5 kg (9.6%)	82 %	4
Grain	BESTMALZ - Best Pilsen	1.7 kg (32.7%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12.6 %
Aroma (end of boil)	Cascade	25 g	5 min	6.5 %
Whirlpool	Cascade	25 g	10 min	6.5 %