

# Kveik Wheat APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (5.2%)	75 %	3
Grain	Cara-Pils/Dextrine	0.2 kg (3.4%)	72 %	4
Grain	Płatki owsiane	0.3 kg (5.2%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden Kveik	Ale	Slant	30 ml	---