

## #94 Kveik American Wheat SH Mosaic

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount       | Yield  | EBC |
|-------|-----------------|--------------|--------|-----|
| Grain | Malteurop Lager | 2.3 kg (50%) | 82 %   | 3   |
| Grain | Malteurop Wheat | 2.3 kg (50%) | 86.8 % | 5   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 15 g   | 60 min   | 11.5 %     |
| Boil    | Mosaic | 10 g   | 30 min   | 10 %       |
| Boil    | Mosaic | 15 g   | 10 min   | 10 %       |
| Dry Hop | Mosaic | 25 g   | 4 day(s) | 10 %       |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory       |
|---------------|------|-------|--------|------------------|
| FM Voss Kveik | Ale  | Slant | 200 ml | Fermentum Mobile |