

#75 Albae Cerevisiae

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **7.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.35 kg (62.2%)	85 %	4
Grain	Strzegom Pilzneński	0.27 kg (12.4%)	80 %	4
Grain	Płatki owsiane	0.35 kg (16.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (9.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	3 g	60 min	9.1 %
Aroma (end of boil)	Lublin (Lubelski)	7 g	15 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Herb	Owoce jałowca	5.5 g	Mash	60 min

Herb	Rumianek	4.5 g	Boil	5 min
Herb	Kwiat lipy	4.5 g	Boil	5 min
Herb	Owoce jałowca	4 g	Boil	5 min