

# Albea Cerevisiae

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **10**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **63 C**, Time **1 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **1 min** at **63C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	4 kg (80%)	82 %	4
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	10 min	7 %
Boil	Sybilla	30 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Liść Poziomki	25 g	Bottling	---
Napar z liści - 1780 ml (na 30 butelek). Parzony 10 min				