

'35 - Albae Cerevisiae

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **19 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.5 kg (16.7%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (83.3%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	11 %
Whirlpool	lunga	20 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Ale	Dry	1.5 g	SafAle

Extras

Type	Name	Amount	Use for	Time
Herb	Kłącze tataraku	50 g	Boil	5 min
Herb	Ziele krwawnika	50 g	Boil	5 min
Herb	Kwiat lipy	30 g	Boil	5 min

Herb	Kwiat dziewanny	25 g	Boil	5 min
Herb	Koszyček rumianku	25 g	Boil	5 min