

# alba cerevisae

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (75%)	85 %	4
Grain	Pilzneński	1 kg (25%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	20 min	2.85 %
Boil	Saaz	20 g	15 min	2.85 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kwiat lipy	30 g	Boil	15 min
Herb	Owoc rozy	20 g	Boil	15 min
Herb	Ziele macierzanki	25 g	Boil	15 min
Herb	Kwiat bzu	15 g	Boil	10 min