

# Alba

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.5 kg (82.4%)	85 %	4
Grain	Pilzneński	0.5 kg (11.8%)	81 %	4
Grain	Strzegom Wiedeński	0.25 kg (5.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	70 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	Mniszek	50 g	Boil	5 min
Herb	Tatarak	25 g	Boil	5 min
Herb	Dziewanna	50 g	Boil	5 min
Herb	Krwawnik	25 g	Boil	5 min