

# Albae cerevisiae

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **7**
- SRM **4.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 4 kg (72.7%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (27.3%) | 80 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Tomyski | 10 g   | 50 min | 2.5 %      |
| Boil    | Tomyski | 20 g   | 20 min | 2.5 %      |
| Boil    | Tamyski | 20 g   | 5 min  | 2.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name            | Amount | Use for | Time   |
|------|-----------------|--------|---------|--------|
| Herb | Kłącze kuklika  | 50 g   | Boil    | 10 min |
| Herb | Macierzanka     | 20 g   | Boil    | 20 min |
| Herb | Liść poziomki   | 25 g   | Boil    | 5 min  |
| Herb | Kłącze tataraku | 50 g   | Boil    | 5 min  |

## Notes

- Zioła jeszcze do rozkminy.  
*Sep 26, 2020, 6:22 PM*