

Albae cerevisiae

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	7.5 kg (75%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (25%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
T58	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Macierzanka	10 g	Secondary	1 day(s)
Herb	Kwiat lipy	10 g	Secondary	1 day(s)
Herb	Melisa	10 g	Secondary	1 day(s)
Herb	Krwawnik	8 g	Secondary	1 day(s)