

Kwiczot - *Albae Cerevisiae*

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **6.4**
- Style **Spice, Herb, or Vegetable Beer**

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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 3 kg (68.2%) | 83 % | 5 |
| Grain | Weyermann - Spelt Malt | 1 kg (22.7%) | 81 % | 6 |
| Grain | Weyermann - Carawheat | 0.2 kg (4.5%) | 77 % | 97 |
| Adjunct | Rice Hulls | 0.2 kg (4.5%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------|--------|---------|--------|
| Herb | Liście wiśni | 40 g | Boil | 20 min |

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|------|-----------------|------|------|--------|
| Herb | Liście poziomki | 40 g | Boil | 20 min |
| Herb | Liście malin | 40 g | Boil | 20 min |
| Herb | Krwawnik | 20 g | Boil | 20 min |