

# Albae Cerevisiae #1

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	1.1 kg (25%)	80 %	5
Grain	pszeniczny Viking Malt	3.3 kg (75%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	60 min	12.5 %
Boil	Oktawia (PL) - granulát	10 g	20 min	7.8 %
Boil	Oktawia (PL) - granulát	10 g	1 min	7.8 %
Boil	Lubelski (PL) - granulát	10 g	1 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	zioła lactosan x 5	7.5 g	Boil	5 min
Flavor	pulpa z jabłek	1000 g	Secondary	7 day(s)