

## #75 Albae Cerevisiae

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **7.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **9.9 liter(s)**

### Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny           | 1.35 kg (62.2%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 0.27 kg (12.4%) | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.35 kg (16.1%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.2 kg (9.2%)   | 75 %  | 45  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Chinook PL        | 3 g    | 60 min | 9.1 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 7 g    | 15 min | 4.8 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Slant | 150 ml | ---        |

### Extras

| Type | Name          | Amount | Use for | Time   |
|------|---------------|--------|---------|--------|
| Herb | Owoce jałowca | 5.5 g  | Mash    | 60 min |

|      |               |       |      |       |
|------|---------------|-------|------|-------|
| Herb | Rumianek      | 4.5 g | Boil | 5 min |
| Herb | Kwiat lipy    | 4.5 g | Boil | 5 min |
| Herb | Owoce jałowca | 4 g   | Boil | 5 min |