

# Alba

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **4.2**
- Style **Weizen/Weissbier**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszoniczny         | 3.5 kg (82.4%) | 85 %  | 4   |
| Grain | Pilzneński         | 0.5 kg (11.8%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.25 kg (5.9%) | 79 %  | 10  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 25 g   | 30 min | 7 %        |

## Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 70 ml  | White Labs |

## Extras

| Type | Name      | Amount | Use for | Time  |
|------|-----------|--------|---------|-------|
| Herb | Mniszek   | 50 g   | Boil    | 5 min |
| Herb | Tatarak   | 25 g   | Boil    | 5 min |
| Herb | Dziewanna | 50 g   | Boil    | 5 min |
| Herb | Krwawnik  | 25 g   | Boil    | 5 min |