

Albae Cerevisiae #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 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 **12.1 liter(s)** of **76C** water or to achieve **20.9 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) |

Notes

- Pulpa z jabłek Gloster (5 dużych jabłek) + zioła lactosan x 5 (7.5), spasteryzowana w 80C.
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