

albae cerevisiae #3

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU ---
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.4 kg (63.6%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (22.7%)	78 %	22
Grain	Płatki orkiszowe	0.3 kg (13.6%)	60 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis