

# ALBAE CEREVISIAE

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	4 kg (80%)	82 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	60 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	---

## Notes

- Po 2 tyg zeszło z 14 Blg do 4 Blg  
*Sep 15, 2018, 5:01 PM*