

Albae Cerevisiae

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.6 kg (76.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (17%) | 80 % | 3 |
| Grain | Abbey (Castle) | 0.3 kg (6.4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | East Kent Goldings | 25 g | 15 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP545 - Belgian Strong Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Spice | Owoce Jałowca | 20 g | Mash | 60 min |
| Spice | Owoce Jałowca | 10 g | Boil | 5 min |
| Spice | Rumianek | 10 g | Boil | 5 min |

| | | | | |
|-------|------------|------|------|-------|
| Spice | Kwiat Lipy | 10 g | Boil | 5 min |
|-------|------------|------|------|-------|