

Alba

- 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 |