

# Albae cerevisiae

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **7**
- SRM **4.1**
- Style **Specialty Beer**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (72.7%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	10 g	50 min	2.5 %
Boil	Tomyski	20 g	20 min	2.5 %
Boil	Tamyski	20 g	5 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kłącze kuklika	50 g	Boil	10 min
Herb	Macierzanka	20 g	Boil	20 min
Herb	Liść poziomki	25 g	Boil	5 min
Herb	Kłącze tataraku	50 g	Boil	5 min

## Notes

- Zioła jeszcze do rozkminy.  
*Sep 26, 2020, 6:22 PM*