

# Albae cerevisiae

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt  | 4.2 kg (75%) | 83 %  | 5   |
| Grain | Viking Munich Malt | 1.4 kg (25%) | 78 %  | 10  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 15 g   | 60 min | 5.3 %      |
| Aroma (end of boil) | Marynka           | 18 g   | 30 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name     | Amount | Use for | Time  |
|------|----------|--------|---------|-------|
| Herb | Rumianek | 10 g   | Boil    | 5 min |