

## albae cerevisiae #3

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU ---
- SRM **4.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt  | 1.4 kg (63.6%) | 83 %  | 5   |
| Grain | Viking Munich Malt | 0.5 kg (22.7%) | 78 %  | 22  |
| Grain | Płatki orkiszowe   | 0.3 kg (13.6%) | 60 %  | 4   |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |