

# Albae Cerevisiae

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **31.1 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 **19.4 liter(s)** of **76C** water or to achieve **31.1 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 |
|-------|------------|------|------|-------|