

# Kwiczot - *Albae Cerevisiae*

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **6.4**
- Style **Spice, Herb, or Vegetable Beer**

## 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (68.2%)	83 %	5
Grain	Weyermann - Spelt Malt	1 kg (22.7%)	81 %	6
Grain	Weyermann - Carawheat	0.2 kg (4.5%)	77 %	97
Adjunct	Rice Hulls	0.2 kg (4.5%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Liście wiśni	40 g	Boil	20 min

Herb	Liście poziomki	40 g	Boil	20 min
Herb	Liście malin	40 g	Boil	20 min
Herb	Krwawnik	20 g	Boil	20 min