

Albae Cerevisiae

- Gravity **11.2 BLG**
- ABV ---
- IBU **19**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **29.3 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 **17.6 liter(s)** of **76C** water or to achieve **29.3 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	Iunga	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
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