

## #2 Alt

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **12.8**
- Style **Düsseldorf Altbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60.6%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (30.3%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (8.1%)	75 %	150
Grain	Strzegom Barwiący	0.05 kg (1%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %
Boil	Tradition	20 g	15 min	5.5 %
Aroma (end of boil)	Tradition	5 g	0 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar