

AleMastne 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **10.9**
- Style **Northern German Altbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.9 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (41.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (48.3%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 400 | 0.25 kg (3.4%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.4 % |
| Boil | Marynka | 25 g | 20 min | 8 % |
| Boil | Marynka | 0 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | --- |