

## ALT #2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **12**
- Style **Düsseldorf Altbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **450.1 liter(s)**
- Total mash volume **578.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Munich Malt	75 kg (58.3%)	78 %	22.5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	50 kg (38.9%)	81 %	3.5
Grain	Caraaroma	3 kg (2.3%)	74 %	400
Grain	Carafa III Special	0.6 kg (0.5%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	365 g	60 min	14 %
Whirlpool	Tettnanger	2000 g	15 min	2.9 %
Boil	lunga	310 g	60 min	11.5 %