

# ALT

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Monachijski	0.75 kg (17.9%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.6%)	73 %	120
Grain	Caramel/Crystal Malt - 10L	0.3 kg (7.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	75 min	13.5 %
Boil	Tettnang	15 g	20 min	4 %
Boil	Tettnang	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis K-97	Ale	Dry	15 g	---