

## Altbier 12 BLG

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **7**
- Style **Northern German Altbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.3 kg (91.5%)	79 %	16
Grain	Płatki jęczmienne	0.4 kg (8.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Boil	Tradition	20 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis