

# Altbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **9**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	55 min	7.1 %
Aroma (end of boil)	Hallertau	30 g	5 min	7.1 %
Dry Hop	Tradition	25 g	2 day(s)	5 %

## Yeasts

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