

# Altbier

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **7.6**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (83.3%)	79 %	16
Grain	Pilzneński	1 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	13.5 %
Boil	Styrian Golding	25 g	60 min	5 %
Boil	Hallertau Spalt Select	20 g	20 min	3.6 %
Boil	Hallertau Spalt Select	20 g	10 min	3.6 %