

# Altbier ekstrakty słój 8l

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **24.3**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **6 %**
- Size with trub loss **7.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **8.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	0.85 kg (63%)	78 %	80
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.2 kg (14.8%)	78 %	400
Sugar	3Blg brzeczka z obfitego wysładzania altbier	0.3 kg (22.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %
Boil	Lubelski	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	8.68 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas cytrynowy	3.76 g	Mash	1 min