

# Düsseldorf ALTBIER

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **15.4**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **39.7 liter(s)**

## Steps

- Temp **53 C**, Time **35 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **32.2 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **35 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ II	2.52 kg (33.6%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	1 kg (13.3%)	73 %	120
Grain	Weyermann - Caraamber	0.94 kg (12.5%)	75 %	65
Grain	Strzegom pszenica prażona	0.04 kg (0.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	x	0 g	60 min	1 %
Boil	Perle	40 g	50 min	6.2 %
Boil	Tradition	15 g	30 min	5.5 %
Boil	Perle	20 g	20 min	6.2 %
Boil	Tradition	45 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Old German Altbier	Ale	Slant	200 ml	---