

Stare Monachium

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **10.8**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Munich Malt | 3 kg (90.9%) | 78 % | 14 |
| Grain | Strzegom Karmel 150 | 0.3 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4.3 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4.3 % |