

# Ala ALT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **9.3**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **78 liter(s)**
- Trub loss **4 %**
- Size with trub loss **81.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **96.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **70.5 liter(s)**
- Total mash volume **90.7 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **70.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **45.8 liter(s)** of **76C** water or to achieve **96.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt | 8.1 kg (40.2%)  | 82 %  | 10  |
| Grain | Munich Malt                | 1.6 kg (7.9%)   | 80 %  | 18  |
| Grain | Weyermann - Carafa I       | 0.051 kg (0.3%) | 70 %  | 690 |
| Grain | Weyermann Caramunich 3     | 0.4 kg (2%)     | 76 %  | 150 |
| Grain | Strzegom Monachijski typ I | 10 kg (49.6%)   | 79 %  | 16  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 160 g  | 10 min | 5.5 %      |
| Boil    | Tradition | 80 g   | 85 min | 5.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 46 g   | Safbrew    |