

altbeer

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **14.2**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (89.3%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Hallertau Tradition	30 g	30 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	15 min	5 %