Altbier CB25

- Gravity **13.6 BLG**
- ABV **---**
- IBU **38**
- SRM **7.3**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg *(47.5%)*	79 %	16
Grain	Strzegom Wiedeński	1.8 kg *(28.5%)*	79 %	10
Grain	Strzegom Pilzneński	1.5 kg *(23.8%)*	80 %	4
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.01 kg *(0.2%)*	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Lubelski	30 g	20 min	4 %
Boil	Mittelfruch	30 g	15 min	2.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas cytrynowy	13 g	Mash	1 min