altbier

- Gravity **11.7 BLG**
- ABV **---**
- IBU **32**
- SRM **5.5**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg *(88.2%)*	80 %	15
Sugar	cukier	0.2 kg *(11.8%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	5.2 %
Aroma (end of boil)	hallertauer taurus	20 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale