

ALTBIER 14 Blg # 55

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **12.2**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (64%)	79 %	16
Grain	Pilzneński	2 kg (32%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.2%)	75 %	150
Grain	Ziarno Jęczmienia Castlemalting	0.05 kg (0.8%)	--- %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ariana	15 g	60 min	9.4 %
Boil	Magnum	15 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- Po cold crashu piwo trafiło z powrotem do lodówki na lagerowanie w temp 1° C przez ok msc.
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.