

ALT #2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **12**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **450.1 liter(s)**
- Total mash volume **578.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Weyermann - Dark Munich Malt | 75 kg (58.3%) | 78 % | 22.5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 50 kg (38.9%) | 81 % | 3.5 |
| Grain | Caraaroma | 3 kg (2.3%) | 74 % | 400 |
| Grain | Carafa III Special | 0.6 kg (0.5%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Magnat | 365 g | 60 min | 14 % |
| Whirlpool | Tettnanger | 2000 g | 15 min | 2.9 % |
| Boil | lunga | 310 g | 60 min | 11.5 % |