Kobiórski ALTBIER

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7.4**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg *(93.1%)*	81 %	4
Grain	Strzegom Karmel 150	0.35 kg *(6.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	10 %
Boil	Perle	10 g	10 min	7 %
Aroma (end of boil)	Perle	40 g	0 min	7 %
Dry Hop	Perle	50 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11 g	---

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