06 Altbeer

- Gravity **12.1 BLG**
- ABV **---**
- IBU **54**
- SRM **13.7**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Weyermann Vienna Red	4 kg *(100%)*	--- %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Hersbrucker	30 g	60 min	3 %
Boil	Spalt	30 g	60 min	5.5 %
Boil	Spalt	30 g	20 min	5.5 %
Boil	Spalt	30 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	150 ml	Fermentum Mobile