

07B. Altbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **14.8**
- Style **Northern German Altbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.46 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (65.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (26.3%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.114 kg (3%) | 76 % | 150 |
| Grain | Carafa II | 0.114 kg (3%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy jasny | 0.08 kg (2.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 6.2 % |
| Aroma (end of boil) | Perle | 15 g | 30 min | 6.2 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 15 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Lallemand Köln Koelsch | Ale | Dry | 14 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 4 g | Boil | 90 min |

Notes

- 15 C 5-7
18 C 2
2 C 14-21
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