

#40 - Altbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **6.8**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **69 C**, Time **10 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **69C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Słód CaraBody Viking Malt (Strzegom)	2 kg (33.3%)	79 %	8
Grain	Pilzneński	2 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	11.5 %
Boil	Magnum	15 g	30 min	11.5 %
Boil	Magnum	15 g	20 min	11.5 %
Boil	Sybilla	15 g	10 min	5.5 %
Boil	Sybilla	10 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis SafAle S-33	Ale	Dry	15 g	Fermentis
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Notes

- Wyszło 12BLG 25L

A: Rozlew 10/03 przy 5BLG (11,5L + 50g cukry)

B: Cicha 09/03 +33g Oktawia

Rozlew 18/03 5BLG 11,5L +49g

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