

#5 Milonika

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM ---
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | --- |
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Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 25 g | 60 min | 10.8 % |
| Aroma (end of boil) | Hallertau Blanc | 25 g | 5 min | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Old German Altbier 9 | Ale | Dry | 10 g | --- |