

Albier testowy,

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **12.8**
- Style **Düsseldorf Albier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.25 kg (93.8%)	80 %	16
Grain	Strzegom Karmel 300	0.15 kg (6.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---