

# Alt

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **11.7**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60.6%)	82 %	4
Grain	Viking Munich Malt	1.5 kg (30.3%)	78 %	18
Grain	Karmelowy żytni Strzegom	0.4 kg (8.1%)	75 %	150
Grain	Barwiący	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Hallertau	20 g	15 min	4.5 %
Boil	Hallertau	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Dry	11 g	Fermentum Mobile