

## Alt

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **7.3**
- Style **Specialty Beer**

### 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (66.7%)	80 %	16
Grain	Pilznieński	1 kg (22.2%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis