

# Alt (Marxam Brewing)

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **12.4**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.1 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 150 (Viking Malt)	0.4 kg (8.1%)	--- %	140
Grain	Barwiący viking malt	0.05 kg (1%)	--- %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5 %
Boil	Hallertau Tradition	20 g	15 min	5 %
Aroma (end of boil)	Hallertau Tradition	5 g	0 min	5 %

## Yeasts

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