

# Alt R Ego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **11.6**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **73C**
- Keep mash **0 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (88.2%)	79 %	12
Grain	Caramunich® typ I	0.5 kg (9.8%)	73 %	80
Grain	Strzegom Czekoladowy jasny	0.1 kg (2%)	68 %	450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	50 min	5.5 %
Boil	Tradition	70 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min