

# Altbier

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- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **7.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.3 kg (100%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	55 min	5.5 %
Boil	Tradition	20 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Notes

- 20min 50C  
30min 64C  
30min 70C

chmielenie 70min

Burzliwa 7dni 16-17C  
cicha 14 dni 16-17C  
leżakowanie 12 tygodni 4C  
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