

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **12.9**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (74.1%)	80.5 %	4
Grain	Briess - Munich Malt 10L	0.5 kg (18.5%)	77 %	20
Grain	Special B Malt	0.2 kg (7.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %