

Düsseldorf ALTBIER

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **15.4**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **39.7 liter(s)**

Steps

- Temp **53 C**, Time **35 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **32.2 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **35 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Pilzneński | 3 kg (40%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.52 kg (33.6%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (13.3%) | 73 % | 120 |
| Grain | Weyermann - Caraamber | 0.94 kg (12.5%) | 75 % | 65 |
| Grain | Strzegom pszenica prażona | 0.04 kg (0.5%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | x | 0 g | 60 min | 1 % |
| Boil | Perle | 40 g | 50 min | 6.2 % |
| Boil | Tradition | 15 g | 30 min | 5.5 % |
| Boil | Perle | 20 g | 20 min | 6.2 % |
| Boil | Tradition | 45 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Old German Altbier | Ale | Slant | 200 ml | --- |