

# Dusseldorf Altbier

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **17.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (54.5%)  | 79 %  | 22  |
| Grain | Strzegom Pale Ale           | 2 kg (36.4%)  | 79 %  | 6   |
| Grain | Strzegom Czekoladowy 400    | 0.5 kg (9.1%) | 68 %  | 400 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 15 g   | 60 min   | 11.7 %     |
| Boil    | Magnum | 15 g   | 10 min   | 11.7 %     |
| Dry Hop | Magnum | 20 g   | 7 day(s) | 11.7 %     |