

# LEM | Altbier (by Homebeer)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **12.4**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt Monachijski Jasny | 4.6 kg (95.8%) | 79 %  | 16  |
| Grain | Viking Malt Karmelowy 300     | 0.2 kg (4.2%)  | 70 %  | 299 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 20 g   | 55 min | 4.2 %      |
| Boil    | Hallertau Spalt Select | 10 g   | 25 min | 4.2 %      |
| Boil    | Hallertau Spalt Select | 10 g   | 5 min  | 4.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Słody wsypujemy do 15l wody o temperaturze 56C,  
Wysładzanie w 10l wody o temperaturze 75C

Studzenie do temperatury poniżej 30oC, zadanie drożdży. Fermentacja burzliwa - 5-7 dni w temperaturze 16-18 stopni C, fermentacja cicha 2-4 tygodnie, rozlew do butelek. Po 4 tygodniach piwo jest gotowe do spożycia.

*Oct 30, 2020, 10:38 AM*