

Roboczy dawid

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **14.6**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (85%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (8%)	79 %	22
Grain	Weyermann - Caraamber	0.2 kg (2%)	75 %	65
Grain	Strzegom pszenica prażona	0.2 kg (2%)	70 %	1000
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	12 %
Boil	Tradition	30 g	30 min	5.5 %
Boil	Tradition	40 g	15 min	5.5 %
Boil	Tradition	30 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	10 ml	Fermentum Mobile
FM12 W szkocką kratę	Ale	Liquid	10 ml	Fermentum Mobile