

# Sticke Alt

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **13.5**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.2 kg (38.5%)	79 %	22
Grain	Pilzneński	2.2 kg (38.5%)	81 %	4
Grain	Caramunich® typ I	0.8 kg (14%)	73 %	80
Grain	Weyermann - Caraamber	0.5 kg (8.7%)	75 %	65
Grain	Strzegom pszenica prażona	0.02 kg (0.3%)	70 %	1000