

Vienna Altbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **5.6**
- Style **Northern German Altbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Weyermann - Carapils | 2 kg (33.3%) | 75 % | 4 |
| Grain | Pilzneński | 2 kg (33.3%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (33.3%) | 75 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 10 % |
| Boil | Perle szyszka otwarta paczka | 40 g | 30 min | 6 % |
| Boil | Oktawia bardzo słaba goryczka mimo 7,8 alfa otwarta | 40 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11 g | Safale |

Notes

- Trzeba 2l wody dolać będzie najprawdopodobniej.
Oct 20, 2018, 5:47 PM