

#21 Altbier - alepiwo

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **7.3**

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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (66.7%)	79 %	16
Grain	Pilzneński	1 kg (22.2%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	20 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Notes

- zacieranie:
63'C - 30minut
72'C - 30minut
78'C - 5-10minut
Sep 12, 2019, 6:10 PM
- 17:45 - wsypanie słodów do temperatur 70'C, temperatura spadła do 63'C
Sep 12, 2019, 6:12 PM
- 18:30 - temp 72'C przerwa na 30 minut
Sep 12, 2019, 6:43 PM
- 20:05 - koniec filtracji
Sep 12, 2019, 8:38 PM
- 20:37 - temp 100'C
Sep 12, 2019, 8:59 PM
- 21:44 - koniec gotowania
Sep 12, 2019, 10:06 PM
- 22:18 - piwo w wiadrze do fermentacji temperatura 20'C, BLG 13.5
Sep 12, 2019, 10:41 PM