

# Alt bier

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **12.7**
- 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 **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyermann-Monachijski typ I	3 kg (58.8%)	80 %	14
Grain	soufflet pilzneński	1.5 kg (29.4%)	80 %	4
Grain	Carahell	0.5 kg (9.8%)	77 %	25
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	45 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

- jęczmień palony na 5 minut zacierania dla uzyskania koloru  
*Apr 2, 2021, 11:18 AM*