

altbeer

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **14.2**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I | 5 kg (89.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.9%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.1 kg (1.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Hallertau Tradition | 30 g | 30 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 15 min | 5 % |