

altbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **5.5**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (88.2%) | 80 % | 15 |
| Sugar | cukier | 0.2 kg (11.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 20 g | 60 min | 5.2 % |
| Aroma (end of boil) | hallertauer taurus | 20 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |