

# altbier

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- Gravity **11.7 BLG**
- ABV ---
- 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     |