

Altbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **10.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (81%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.4 kg (8.1%) | 73 % | 80 |
| Grain | Carafa | 0.04 kg (0.8%) | 70 % | 664 |
| Grain | Jęczmień niestodowany | 0.5 kg (10.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 40 g | 60 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| gazdowa | Ale | Slant | 200 ml | --- |