

# Altbier

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **7.6**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (83.3%) | 79 %  | 16  |
| Grain | Pilzneński                 | 1 kg (16.7%) | --- % | --- |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Warrior                | 15 g   | 60 min | 13.5 %     |
| Boil    | Styrian Golding        | 25 g   | 60 min | 5 %        |
| Boil    | Hallertau Spalt Select | 20 g   | 20 min | 3.6 %      |
| Boil    | Hallertau Spalt Select | 20 g   | 10 min | 3.6 %      |