

# Altbier na Ligę

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **17.9**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (30.8%)	80 %	16
Grain	Pilzneński	2 kg (61.5%)	81 %	4
Grain	Karmelowy ciemny	0.25 kg (7.7%)	70 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	30 min	11.6 %
Aroma (end of boil)	Northern Brewer	30 g	1 min	11.6 %

## Yeasts

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