

# Altbier resztkowy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **4.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (21.3%)	81 %	6
Grain	Strzegom Wiedeński	1.3 kg (27.7%)	79 %	10
Grain	Rye, Flaked	0.4 kg (8.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	70 min	10 %
Boil	Perle	15 g	70 min	7.2 %
Aroma (end of boil)	Perle	20 g	30 min	7.2 %
Aroma (end of boil)	Perle	20 g	10 min	7.2 %
Dry Hop	Hersbrucker	20 g	3 day(s)	2.8 %
Dry Hop	Perle	10 g	3 day(s)	7.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---

## Notes

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