

# Altbier Zgody

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **12.3**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.3 kg (90.7%)	79 %	16
Grain	Caramunich® typ I	0.4 kg (8.4%)	73 %	80
Grain	Carafa III	0.04 kg (0.8%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	20 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min