

# AltTab (wersja robocza)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **10.7**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (52.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (41.9%)	79 %	16
Grain	Strzegom Barwiący	0.025 kg (0.5%)	68 %	1300
Grain	Strzegom Karmel 150	0.25 kg (5.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	20 min	12 %
Boil	Sybilla	30 g	15 min	7 %
Whirlpool	Sybilla	50 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis