

## BA Altbier

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **8.6**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.2 kg (100%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	40 g	60 min	5.5 %
Aroma (end of boil)	Mount Hood	20 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis