

# Dusseldorf ala Altbier

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **11.1**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Monachijski typ I          | 4 kg (83.9%)   | 80 %  | 15  |
| Grain | Weyermann pszeniczny jasny | 0.25 kg (5.2%) | 80 %  | 6   |
| Grain | Weyermann - Carared        | 0.5 kg (10.5%) | 75 %  | 45  |
| Grain | Carafa II                  | 0.02 kg (0.4%) | 70 %  | 812 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnum   | 15 g   | 60 min | 11.6 %     |
| Boil                | Magnum   | 15 g   | 40 min | 11.6 %     |
| Boil                | Tettnang | 20 g   | 15 min | 3.8 %      |
| Aroma (end of boil) | Tettnang | 10 g   | 1 min  | 3.8 %      |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 80 ml  | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2.5 g  | Boil    | 10 min |