

Dusseldorf Alt (GR)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **15.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 4.5 kg (72%) | 79 % | 10 |
| Grain | Viking melanoidynowy | 0.5 kg (8%) | 75 % | 60 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4%) | 68 % | 601 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (16%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | HALLERTAUER MAGNUM | 20 g | 60 min | 11.7 % |
| Aroma (end of boil) | HALLERTAUER MAGNUM | 30 g | 10 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM42 - STARE NADREŃSKIE | Ale | Liquid | 30 ml | Fermentum Mobile |