

# German Altbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **17.2**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bindewald Pilsen	5 kg (76.6%)	80.5 %	3
Grain	Premium English Caramalt	0.5 kg (7.7%)	76 %	60
Grain	Carahell	0.25 kg (3.8%)	77 %	25
Grain	Platki owsiane	0.25 kg (3.8%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.125 kg (1.9%)	85 %	5
Grain	Caramunich® typ I	0.2 kg (3.1%)	73 %	80
Grain	Carafa III	0.1 kg (1.5%)	70 %	1400
Grain	Black Barley (Roast Barley)	0.1 kg (1.5%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	65 min	14.3 %
Boil	Sladek	45 g	25 min	9 %
Whirlpool	Simcoe	15 g	10 min	13.8 %
Dry Hop	Simcoe	30 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min