

# Piwo z Altany

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **5.5**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **75C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (64.2%)	81 %	4
Grain	Monachijski	2.7 kg (32.7%)	80 %	16
Grain	Melanoiden Malt	0.25 kg (3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	20 g	30 min	10 %
Boil	Sybilla	50 g	20 min	3.5 %
Boil	Marynka	80 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	Gozdawa