

Sary Altbier Lichtus

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **12.6**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.7 kg (84.4%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (15.6%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Perle	20 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	100 ml	Fermentum Mobile