

06 Altbeer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **13.7**
- Style **Düsseldorf Altbier**

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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|-------------|-------|-----|
| Liquid Extract | Weyermann Vienna Red | 4 kg (100%) | --- % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 4 % |
| Boil | Hersbrucker | 30 g | 60 min | 3 % |
| Boil | Spalt | 30 g | 60 min | 5.5 % |
| Boil | Spalt | 30 g | 20 min | 5.5 % |
| Boil | Spalt | 30 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 150 ml | Fermentum Mobile |