

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **13.2**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (46.3%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (37%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.3%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.2 kg (3.7%) | 73 % | 80 |
| Grain | Fawcett - Brown | 0.1 kg (1.9%) | 72 % | 180 |
| Grain | Czekoladowy | 0.1 kg (1.9%) | 60 % | 788 |