

altbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **23**
- SRM **18.6**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (66.7%) | 79 % | 43 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (11.1%) | 74 % | 79 |
| Grain | Strzegom Pilzneński | 1 kg (22.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 6 % |
| Aroma (end of boil) | Perle | 15 g | 30 min | 7 % |
| Aroma (end of boil) | Perle | 15 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM40 Pszeniczny Łan | Wheat | Slant | 100 ml | Fermentum Mobile |