

Altbier 2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **11.3**
- 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 **80 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **38 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **39.5C**
- Add grains
- Keep mash **0 min** at **38C**
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (92.6%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.6%)	81 %	53
Grain	Strzegom Karmel 150	0.15 kg (2.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Kazbek	25 g	80 min	6.7 %
Boil	Kazbek	25 g	30 min	6.7 %
Aroma (end of boil)	Sybilla	10 g	15 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2 g	Boil	15 min

Notes

- Water profile:
Ca=68, Mg=10, Na=14, Cl=62, S04=72
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