

altbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **16.2**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (63.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.52 kg (14.4%)	79 %	16
Grain	Simpsons - Crystal Medium	0.12 kg (3.3%)	72 %	150
Grain	Caramel/Crystal Malt - 10L	0.08 kg (2.2%)	75 %	20
Grain	Aromatic Malt	0.14 kg (3.9%)	78 %	51
Grain	Castle Cafe	0.1 kg (2.8%)	75.5 %	240
Grain	Briess - Black Malt	0.09 kg (2.5%)	55 %	985
Grain	Pszeniczny	0.1 kg (2.8%)	85 %	4
Grain	Strzegom Wiedeński	0.17 kg (4.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	50 min	7 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %