

Brofbar Altbier TB

- Gravity **11 BLG**
- ABV ---
- IBU **47**
- SRM **12.8**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 2.6 kg (64.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.4 kg (34.7%) | 79 % | 10 |
| Grain | Strzegom Barwiący | 0.03 kg (0.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Perle | 45 g | 60 min | 7 % |
| Boil | Hersbrucker | 20 g | 40 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Safbrew |

Notes

- Refermentacja - glukoza 120g/20L
Jul 5, 2016, 9:56 PM