

P4

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **14.2**
- Style **Northern German Altbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.29 kg (90.2%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.25 kg (9.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 20 g | 60 min | 3.4 % |
| Boil | Hallertau Spalt Select | 21 g | 20 min | 3.4 % |
| Boil | Hallertau Spalt Select | 13 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 5 g | --- |