

## W037 - Alt

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- Gravity **12.8 BLG**
- ABV **4.7 %**
- IBU **43.5**
- SRM **24.5**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt Light	3.5 kg	78 %	41
Grain	Viking Vienna Malt	2 kg	79.5 %	21
Grain	Caraaroma (Weyermann)	0.2 kg	73.58 %	934

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %
Boil	Lublin (Lubelski)	20 g	20 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Stare nadreńskie	Ale	Liquid	ml	Fermentum Mobile