

# Wytrawny Altbier

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- Gravity **12.3 BLG**
- ABV ---
- IBU **33**
- SRM **13.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (22.2%)	81 %	4
Grain	Monachijski	3 kg (66.7%)	80 %	16
Grain	Caramunich Malt	0.5 kg (11.1%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

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

## Notes

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