

## AleMastne 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **10.9**
- Style **Northern German Altbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **39.2 liter(s)**

### Steps

- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **31.9 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (41.4%)	81 %	4
Grain	Strzegom Monachijski typ I	3.5 kg (48.3%)	79 %	16
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Strzegom Karmel 400	0.25 kg (3.4%)	70 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Boil	Marynka	25 g	20 min	8 %
Boil	Marynka	0 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---