

Alt

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **9.8**

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 **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (53.8%)	80 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (38.5%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Perle	25 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
OLD GERMAN ALTBIER	Ale	Dry	10 g	GOZDAWA