

# ALT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **6.5**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (52.6%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (26.3%)	80 %	4
Grain	Casle Malting Whisky Nature	0.4 kg (10.5%)	85 %	4
Grain	Wędzony bukiem Viking Malt	0.4 kg (10.5%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	60 min	18 %
Boil	Hallertau Mittelfruh	10 g	10 min	4.7 %