

# Alt bier

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **12.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | weyermann-Monachijski typ I | 3 kg (58.8%)   | 80 %  | 14  |
| Grain | soufflet pilzneński         | 1.5 kg (29.4%) | 80 %  | 4   |
| Grain | Carahell                    | 0.5 kg (9.8%)  | 77 %  | 25  |
| Grain | Jęczmień palony             | 0.1 kg (2%)    | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 45 min | 5.1 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 50 ml  | Fermentum Mobile |

## Notes

- jęczmień palony na 5 minut zacierania dla uzyskania koloru  
*Apr 2, 2021, 11:18 AM*