

altbier 11,5 blg

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **13**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (90.9%)	79 %	16
Grain	Weyermann Caramunich 3	0.4 kg (8.1%)	76 %	150
Grain	Carafa II	0.05 kg (1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis