

ALTBIER 14 BLG # 88

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **11.8**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 1.4 kg (38.6%) | 79 % | 22 |
| Grain | Pilzneński | 1 kg (27.5%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.5%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 1 kg (27.5%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.03 kg (0.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Fining | Tabletka Whirlfloc | 2 g | Boil | 5 min |