

# Altbier

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **6.8**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (62.5%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (37.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	60 min	10 %
Boil	Mandarina Bavaria	15 g	30 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min