

# altbier

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- Gravity **11.7 BLG**
- ABV ---
- IBU **23**
- SRM **18.6**

## 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 **2 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (66.7%)	79 %	43
Grain	Caramel/Crystal Malt - 40L	0.5 kg (11.1%)	74 %	79
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	6 %
Aroma (end of boil)	Perle	15 g	30 min	7 %
Aroma (end of boil)	Perle	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Wheat	Slant	100 ml	Fermentum Mobile