

# altbier

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **15.4**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (68.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (25.4%)	79 %	22
Grain	Strzegom Barwiący	0.1 kg (2.5%)	68 %	1300
Grain	Castlemalting Crystal	0.13 kg (3.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.1 %
Boil	Kazbek	10 g	5 min	6.5 %
Aroma (end of boil)	Sybilla	10 g	5 min	5.2 %