

# Altbier

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **14.5**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.9 kg (61.1%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (32.2%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (4.8%)	73 %	120
Grain	Carafa II special	0.06 kg (1.9%)	70 %	812