

Altbier CB25

- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **7.3**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (47.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.8 kg (28.5%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1.5 kg (23.8%) | 80 % | 4 |
| Liquid Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 0.01 kg (0.2%) | 78 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |
| Boil | Lubelski | 30 g | 20 min | 4 % |
| Boil | Mittelfruch | 30 g | 15 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | kwasy cytrynowy | 13 g | Mash | 1 min |