

Altbier (Marxam)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **11.5**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **76.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (60.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (30.3%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.4 kg (8.1%) | 75 % | 59 |
| Grain | Strzegom Barwiący | 0.05 kg (1%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 22 g | 45 min | 7 % |
| Boil | Perle | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Perle | 23 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Notes

- Ilość użytej wody do zacieru to 3,5L na kg słoju i 16 litrów do wysładzania i wyszło 18,5 litra o Blg 15. Dodano 2L wody do fermentora i jest 13,7 Blg.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Piwo wyszło dobre, można na przyszłość o 5% zwiększyć goryczkę, ale też zmniejszyć ekstrakt bo wyszło dość słodkie i mocne.

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