

Altbier resztkowy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **4.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (42.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (21.3%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 1.3 kg (27.7%) | 79 % | 10 |
| Grain | Rye, Flaked | 0.4 kg (8.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | lunga | 10 g | 70 min | 10 % |
| Boil | Perle | 15 g | 70 min | 7.2 % |
| Aroma (end of boil) | Perle | 20 g | 30 min | 7.2 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 7.2 % |
| Dry Hop | Hersbrucker | 20 g | 3 day(s) | 2.8 % |
| Dry Hop | Perle | 10 g | 3 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|--------|
| Fining | Mech irlandzki | 1 g | Boil | 10 min |
| Other | Witamina C | 4 g | Bottling | --- |

Notes

- Mod wody do zacierania
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