

# Dusseldorf Altbier

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **17.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (54.5%)	79 %	22
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (9.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.7 %
Boil	Magnum	15 g	10 min	11.7 %
Dry Hop	Magnum	20 g	7 day(s)	11.7 %