

imperial altbier

- Gravity **15.9 BLG**
- ABV ---
- IBU **45**
- SRM **16.7**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (66.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.3%)	81 %	53
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (5%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis