

# Niemiecki Kanclerz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **14.3**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.1 kg (58.5%)	79 %	22
Grain	BESTMALZ - Best Melanoidin	1 kg (18.9%)	75 %	71
Grain	BESTMALZ - Best Wheat Malt Dark	1.15 kg (21.7%)	82 %	18
Grain	Viking Barwiący Obłuszczony	0.05 kg (0.9%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27 g	60 min	8.8 %
Aroma (end of boil)	Calista	25 g	15 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min