

# Taki Alcik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **14**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny monachijski typ I 12-18 EBC Weyermann	4.1 kg (89.1%)	79 %	15
Grain	Słód jęczmienny Carabohemian	0.4 kg (8.7%)	78 %	200
Grain	Caraaroma	0.1 kg (2.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %
Aroma (end of boil)	Magnum	15 g	10 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---