

# Alt

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **15.3**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (63.4%)	81 %	4
Grain	Monachijski barke	0.5 kg (19.8%)	80 %	20
Grain	Płatki owsiane	0.125 kg (5%)	60 %	3
Grain	Biscuit Malt	0.06 kg (2.4%)	79 %	45
Grain	Carahell	0.065 kg (2.6%)	77 %	26
Grain	Castle - Coffee Malt	0.09 kg (3.6%)	74 %	500
Grain	Fawcett - Pale Chocolate	0.085 kg (3.4%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7.9 %