

Alti MPPD25

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **13**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (39.6%)	81 %	4
Grain	Briess - Carapils Malt	1.5 kg (29.7%)	74 %	3
Grain	Monachijski	0.4 kg (7.9%)	80 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (9.9%)	80 %	20
Grain	Chit Malt	0.5 kg (9.9%)	50 %	2
Grain	Briess - Chocolate Malt	0.15 kg (3%)	60 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	50 g	35 min	8.9 %

Notes

- Woda:
Ca (wapń) -- 90 ppm
Mg (magnez) -- 12 ppm

Na (sód) -- 45 ppm

Cl (chlorki) -- 82 ppm

SO4 (siarczany) -- 65 ppm

HCO3 (dwuwęglany) -- 223 ppm

Fermentacja 13 C - 7 dni
potem po 14 C 7 dni

Lagerowanie 2 C przez 2 tygodnie

2 st. dziennie obniżanie
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