Altbier 2025

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **11**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg *(51.8%)*	81 %	4
Grain	Strzegom Monachijski typ II	1 kg *(32.4%)*	79 %	22
Grain	Caramunich® typ I	0.25 kg *(8.1%)*	73 %	80
Grain	Weyermann - Carared	0.2 kg *(6.5%)*	75 %	45
Grain	Carafa II	0.04 kg *(1.3%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	10 g	110 min	8.4 %
Boil	Perle	15 g	60 min	8.4 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %
Aroma (end of boil)	Hallertau Spalt Select	60 g	1 min	3.8 %

Yeasts

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