

## #5 Milonika

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM ---
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	60 min	10.8 %
Aroma (end of boil)	Hallertau Blanc	25 g	5 min	10.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Old German Altbier 9	Ale	Dry	10 g	---