

Alt bier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **12.7**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | weyermann-Monachijski typ I | 3 kg (58.8%) | 80 % | 14 |
| Grain | soufflet pilzneński | 1.5 kg (29.4%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (9.8%) | 77 % | 25 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 45 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 50 ml | Fermentum Mobile |

Notes

- jęczmień palony na 5 minut zacierania dla uzyskania koloru
Apr 2, 2021, 11:18 AM