

## altbier 11,5 blg

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **13**
- Style **Düsseldorf Altbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom<br>Monachijski typ I | 4.5 kg (90.9%) | 79 %  | 16  |
| Grain | Weyermann<br>Caramunich 3     | 0.4 kg (8.1%)  | 76 %  | 150 |
| Grain | Carafa II                     | 0.05 kg (1%)   | 70 %  | 812 |

### Hops

| Use for | Name                      | Amount | Time   | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt<br>Select | 40 g   | 60 min | 3.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |