

Altbier 2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **11.3**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **38 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **39.5C**
- Add grains
- Keep mash **0 min** at **38C**
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (92.6%) | 79 % | 22 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.6%) | 81 % | 53 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Kazbek | 25 g | 80 min | 6.7 % |
| Boil | Kazbek | 25 g | 30 min | 6.7 % |
| Aroma (end of boil) | Sybilla | 10 g | 15 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 2 g | Boil | 15 min |

Notes

- Water profile:
Ca=68, Mg=10, Na=14, Cl=62, S04=72
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