

# Altbier

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **7.2**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (41.7%)	79 %	16
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	44 g	60 min	11 %
Boil	Tradition	25 g	15 min	4.5 %
Boil	Tradition	50 g	0 min	4.5 %