

Altbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **10**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Monachijski | 5 kg (100%) | 80 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnat | 25 g | 45 min | 11.2 % |
| Boil | Tradition | 50 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| altbier gozdawa | Ale | Dry | 10 g | White Labs |