

# Altbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **10.8**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (81%)	79 %	16
Grain	Caramunich® typ I	0.4 kg (8.1%)	73 %	80
Grain	Carafa	0.04 kg (0.8%)	70 %	664
Grain	Jęczmień niestodowany	0.5 kg (10.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gazdowa	Ale	Slant	200 ml	---