

# ALTBIER

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **11.6**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1.3 kg (43.3%)	78 %	16
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (33.3%)	80.5 %	4
Grain	Viking Pale Ale malt	0.52 kg (17.3%)	80 %	5
Grain	Weyermann - Caramunich II	0.15 kg (5%)	73 %	120
Grain	Weyermann - Carafa Special II	0.03 kg (1%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle (PL)	20 g	60 min	7 %
Boil	Perle (PL)	10 g	30 min	7 %
Boil	Saaz (Czech Republic)	7 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Old German Altbier	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.5 g	Boil	10 min