

Altbier Zgody

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **12.3**
- 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 **14.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 4.3 kg (90.7%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.4 kg (8.4%) | 73 % | 80 |
| Grain | Carafa III | 0.04 kg (0.8%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 50 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale | Liquid | 20 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |