

Brofbar Altbier

- Gravity **11.7 BLG**
- ABV ---
- IBU **51**
- SRM **16.1**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Light Munich Malt | 4 kg (95.2%) | 82 % | 14 |
| Grain | Caramel/Crystal Malt - 40L | 0.1 kg (2.4%) | 74 % | 79 |
| Grain | Weyermann - Carafa I | 0.1 kg (2.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Boil | Hersbrucker | 25 g | 30 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Safbrew |