

# Brofbar Altbier

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- 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