

# Vienna Altbier

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **5.6**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	2 kg (33.3%)	75 %	4
Grain	Pilzneński	2 kg (33.3%)	78 %	4
Grain	Strzegom Wiedeński	2 kg (33.3%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	10 %
Boil	Perle szyszka otwarta paczka	40 g	30 min	6 %
Boil	Oktawia bardzo słaba goryczka mimo 7,8 alfa otwarta	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	Safale

## Notes

- Trzeba 2l wody dolać będzie najprawdopodobniej.  
*Oct 20, 2018, 5:47 PM*