

# LEM | Altbier (by Homebeer)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **12.4**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Monachijski Jasny	4.6 kg (95.8%)	79 %	16
Grain	Viking Malt Karmelowy 300	0.2 kg (4.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	55 min	4.2 %
Boil	Hallertau Spalt Select	10 g	25 min	4.2 %
Boil	Hallertau Spalt Select	10 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Słody wsypujemy do 15l wody o temperaturze 56C,  
Wysładzanie w 10l wody o temperaturze 75C

Studzenie do temperatury poniżej 30oC, zadanie drożdży. Fermentacja burzliwa - 5-7 dni w temperaturze 16-18 stopni C, fermentacja cicha 2-4 tygodnie, rozlew do butelek. Po 4 tygodniach piwo jest gotowe do spożycia.

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