BA Alt Altbier Browamator

- Gravity **11.9 BLG**
- ABV **---**
- IBU **29**
- SRM **7.6**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.3 kg *(100%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	40 g	60 min	5.5 %
Aroma (end of boil)	Mount Hood	20 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1600 ml	Fermentum Mobile

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