

## BA Alt Altbier Browamator

- Gravity **11.9 BLG**
- ABV **4.8 %**
- 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 |