

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 |