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- Gravity **13.1 BLG**
 - ABV **5.3 %**
 - IBU ---
 - SRM **13.2**
 - 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (46.3%)	81 %	4
Grain	Monachijski	2 kg (37%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Caramunich® typ I	0.2 kg (3.7%)	73 %	80
Grain	Fawcett - Brown	0.1 kg (1.9%)	72 %	180
Grain	Czekoladowy	0.1 kg (1.9%)	60 %	788