

# Altbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **51**
- SRM **11.7**
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Monachijski              | 3.5 kg (92.1%) | 80 %  | 16  |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (6.6%) | 75 %  | 150 |
| Grain | Barwiący                 | 0.05 kg (1.3%) | 55 %  | 985 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | lunga     | 15 g   | 60 min | 15 %       |
| Boil    | Tradition | 45 g   | 30 min | 5.5 %      |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| WLP920 - Old Bavarian Lager Yeast | Lager | Dry  | 10 g   | White Labs |