

german alt

Altbier (7 B)

Type: All Grain
Batch Size: 2.50 gal
Boil Size: 3.89 gal
Boil Time: 60 min
End of Boil Vol: 3.14 gal
Final Bottling Vol: 2.28 gal
Fermentation: Ale, Two Stage

Date: 23 Jun 2017
Brewer:
Asst Brewer:
Equipment: Pot (5 Gal/19 L) - Mini-BIAB
Efficiency: 65.00 %
Est Mash Efficiency: 78.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2 lbs 8.0 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	46.3 %
1 lbs 8.0 oz	Munich Malt - 10L (10.0 SRM)	Grain	2	27.8 %
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	9.3 %
8.0 oz	Vienna Malt (3.5 SRM)	Grain	4	9.3 %
6.4 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	5	7.4 %
1.00 oz	Spalt Spalter [3.00 %] - Boil 60.0 min	Hop	6	20.8 IBUs
0.50 oz	Tettnang [4.50 %] - Boil 15.0 min	Hop	7	7.7 IBUs
1.0 pkg	Dusseldorf Alt Yeast (White Labs #WLP036) [35.49 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 4.3 %
Bitterness: 28.5 IBUs
Est Color: 16.5 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.018 SG
Actual Alcohol by Vol: 4.2 %
Calories: 169.0 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.39
Measured Mash PH: 5.20

Total Grain Weight: 5 lbs 6.4 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 17.12 qt of water at 161.5 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F