

Alter Ego

Altbier (7 B)

Type: All Grain
Batch Size: 10.00 gal
Boil Size: 12.62 gal
Boil Time: 90 min
End of Boil Vol: 11.72 gal
Final Bottling Vol: 9.50 gal
Fermentation: Ale, Two Stage

Date: 31 Mar 2023
Brewer:
Asst Brewer:
Equipment: BIAB - Brew Hardware
Efficiency: 70.00 %
Est Mash Efficiency: 78.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.20 gal	RO Water	Water	1	-	-
6.70 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
5.50 g	Calcium Chloride (Mash)	Water Agent	3	-	-
0.90 g	Baking Soda (Mash)	Water Agent	4	-	-
11 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	5	55.7 %	0.86 gal
7 lbs 8.0 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	6	38.0 %	0.59 gal
1 lbs	Caramunich III (Weyermann) (71.0 SRM)	Grain	7	5.1 %	0.08 gal
4.0 oz	Carafa Special I (Weyermann) (320.0 SRM)	Grain	8	1.3 %	0.02 gal
1.25 oz	Hallertau Magnum [14.20 %] - Boil 60.0 min	Hop	9	24.0 IBUs	-
1.50 oz	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 20.0 min	Hop	10	6.2 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	11	-	-
1.50 oz	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 5.0 min	Hop	12	4.4 IBUs	-
1.0 pkg	German Ale (Wyeast Labs #1007) [124.21 ml]	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.9 %
Bitterness: 34.5 IBUs
Est Color: 12.8 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Altbier Mash
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.40
Measured Mash PH: 5.20

Total Grain Weight: 19 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 56.26 qt of water at 128.4 F	125.0 F	25 min
Mash Step	Add 0.00 qt of water at 145.0 F	145.0 F	25 min
Mash Step	Add 0.00 qt of water at 158.0 F	158.0 F	25 min
Mash Step	Add 0.00 qt of water at 168.0 F	168.0 F	10 min

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

Mash Notes:

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

Notes

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