

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

Taste Notes:

Date: 31 Mar 2023

Brewer:

Asst Brewer:

Equipment: BIAB - Brew Hardware

Efficiency: 70.00 %

Est Mash Efficiency: 78.7 %

Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.04 gal	RO Water	Water	1	-	-
6.60 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
5.50 g	Calcium Chloride (Mash)	Water Agent	3	-	-
16 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	4	82.6 %	1.25 gal
2 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	5	10.3 %	0.16 gal
1 lbs	Caramunich III (Weyermann) (71.0 SRM)	Grain	6	5.2 %	0.08 gal
6.0 oz	Carafa Special I (Weyermann) (320.0 SRM)	Grain	7	1.9 %	0.03 gal
1.25 oz	Hallertau Magnum [14.20 %] - Boil 60.0 min	Hop	8	24.2 IBUs	-
1.50 oz	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 20.0 min	Hop	9	6.2 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	10	-	-
1.50 oz	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 5.0 min	Hop	11	4.4 IBUs	-
1.0 pkg	German Ale (Wyeast Labs #1007) [124.21 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG

Est Final Gravity: 1.007 SG

Estimated Alcohol by Vol: 5.8 %

Bitterness: 34.8 IBUs

Est Color: 12.0 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: 5.42

Measured Mash PH: 5.20

Total Grain Weight: 19 lbs 6.0 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 56.15 qt of water at 128.3 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

Created with *BeerSmith*