

120 Altbier posebryg

Altbier (5 D)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 28,12 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 11 Sep 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1,80 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	39,1 %	1,17 L
1,00 kg	Munich Malt (14,0 EBC)	Grain	2	21,7 %	0,65 L
1,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	3	21,7 %	0,65 L
0,30 kg	Chocolate Malt (Thomas Fawcett) (600,0 EBC)	Grain	4	6,5 %	0,20 L
0,50 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	5	10,9 %	0,32 L
10,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 60,0 min	Hop	6	4,9 IBUs	-
25,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 20,0 min	Hop	7	7,4 IBUs	-
20,00 g	Hallertau Blanc [9,00 %] - Boil 20,0 min	Hop	8	13,3 IBUs	-
19,00 g	Hallertau Blanc [9,00 %] - Boil 5,0 min	Hop	9	4,2 IBUs	-
2,0 pkg	Old German Altbier 9 (Gozdawa #)	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 29,7 IBUs
Est Color: 37,5 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 10,36 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 0,00

Total Grain Weight: 4,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,87 L of water at 69,1 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 10,36 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 93,59 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Lidt under 50% RO vand.

Old German Altbier 9 Top 12-25°C 15-20°C max. 80% Middle max. 6,9%

Ca. 20L i konisk 30L ved ca. 28 grader i fyrrum ved 19-20 grader.

OG blev for lav. Vi valgte at tage et par liter fra og koge dem om med 0,5 kg spraymalt, som blev tilsat gærspanden.

12/9 morgen omrørt 2L flyttet fra bunde til top. Ny OG målt (gammel OG 1041, ny OG 1049). Gær tilst ved 18 grader.

Brygget havde fået ilt i Maltmaster 30L konisk og måtte kasseres. Der var tydelig acetone i duft og smag., :-(

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