

184 Fredersdorfer

Altbier (7 B)

Type: All Grain
Batch Size: 24,00 L
Boil Size: 29,08 L
Boil Time: 60 min
End of Boil Vol: 27,08 L
Final Bottling Vol: 22,00 L
Fermentation: Ale, Two Stage

Date: 13 Oct 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Beacon 40 bud
Efficiency: 70,00 %
Est Mash Efficiency: 75,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
4,00 kg	BEST Wheat Malt Dark (18,0 EBC)	Grain	2	44,2 %	2,61 L
2,40 kg	Munich Malt (14,0 EBC)	Grain	3	26,5 %	1,56 L
2,40 kg	Vienna Malt (6,9 EBC)	Grain	4	26,5 %	1,56 L
0,25 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	5	2,8 %	0,18 L
100,00 g	Hallertauer Mittelfrueh [5,10 %] - Boil 60,0 min	Hop	6	41,1 IBUs	-
2,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,079 SG
Est Final Gravity: 1,021 SG
Estimated Alcohol by Vol: 7,9 %
Bitterness: 41,1 IBUs
Est Color: 25,4 EBC

Measured Original Gravity: 1,077 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 8,0 %
Calories: 742,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 11,90 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,55
Measured Mash PH: 0,00

Total Grain Weight: 9,05 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 26,00 L of water at 73,9 C	68,0 C	90 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 11,90 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: 117,75 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 117,75 g Table Sugar
Carbonation (from Meas Vol): Bottle with 101,69 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Opskrift fra Historic German and Austrian Beers for the Home Brewer side 97

Molasses syrup skiftet ud til muscovado sukker.

Tørgær er Fermentis K-97 Opskriften siger WLP029 men den har hjemmebryggeren ikke. De to er erstatninger ifølge hjemmebryggerens liste.

Mashen er vanvid. Jeg har lavet den simpel. Vi kan evt. laver decortion.

K-97:

ideally 18-26°C

Total esters Medium

Total sup.alcohols Medium

Apparent attenuation 80-84%

Sedimentation time Slow

Alcohol tolerance 9-11

Ca. 23L i plastspand med skruelåg ved 24 grader. Gær tilsat direkte. Starter i garagen til den stilner lidt af, så kommer den ind i huset.

27/10:

5g sukker/l

4 x 0,5L flaske

ca. 17L i 19L fad.

Created with BeerSmith