

# 68 Altbier

Altbier (5 D)

**Type:** All Grain  
**Batch Size:** 35,00 L  
**Boil Size:** 41,82 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 38,02 L  
**Final Bottling Vol:** 34,00 L  
**Fermentation:** Ale, Single Stage

**Date:** 02 Feb 2020  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 73,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Fuglsang Munich Malt Type 1 (15,0 EBC)	Grain	1	69,8 %	3,91 L
2,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	23,3 %	1,30 L
0,50 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	3	5,8 %	0,33 L
0,10 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	4	1,2 %	0,07 L
50,00 g	Northern Brewer [6,00 %] - Boil 60,0 min	Hop	5	21,4 IBUs	-
40,00 g	Northern Brewer [6,00 %] - Boil 15,0 min	Hop	6	8,5 IBUs	-
1,00 Items	Protafloc (Boil 12,0 mins)	Fining	7	-	-
30,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 3,0 min	Hop	8	1,0 IBUs	-
2,0 pkg	Old German Altbier 9 (Gozdawa #)	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,054 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 30,9 IBUs  
**Est Color:** 30,8 EBC

**Measured Original Gravity:** 1,053 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 4,9 %  
**Calories:** 502,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 17,44 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,49  
**Measured Mash PH:** 6,00

**Total Grain Weight:** 8,60 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 33,00 L of water at 71,4 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

**Sparge:** Fly sparge with 17,44 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:** 181,97 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 181,97 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 172,13 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 10,0 C

## Notes

50% RO vand 26L

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

Vi skummede ikke af.

Der blev rørt grundigt i starten af mash også helt til bunds.

Mash gik forbløffende godt.

Ca. 17L i gærskab ved 16 grader.

Ca. 17L i bryggers ved ca. 18 grader.

185g sukker /32,16L ca, 5,8g/L

9L i fad

35 x 1/2L

17 x 1/3L

*Created with BeerSmith*