

75 Konfirmationsbryg

Altbier (5 D)

Type: All Grain

Batch Size: 36,00 L

Boil Size: 42,86 L

Boil Time: 60 min

End of Boil Vol: 39,06 L

Final Bottling Vol: 35,00 L

Fermentation: Ale, Single Stage

Taste Notes:

Date: 23 Jul 2020

Brewer: MortenBryg

Asst Brewer:

Equipment: Danbrygger 43 bud

Efficiency: 70,00 %

Est Mash Efficiency: 72,9 %

Taste Rating: 30,0



Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Fuglsang Munich Malt Type 1 (15,0 EBC)	Grain	1	43,0 %	2,61 L
4,00 kg	Pale Ale Golden Promise (6,0 EBC)	Grain	2	43,0 %	2,61 L
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	10,8 %	0,65 L
0,30 kg	Special B Malt (354,6 EBC)	Grain	4	3,2 %	0,20 L
50,00 g	Northern Brewer [6,00 %] - Boil 60,0 min	Hop	5	20,4 IBUs	-
30,00 g	Hallertau Blanc [9,20 %] - Boil 9,0 min	Hop	6	6,2 IBUs	-
1,00 Items	Protafloc (Boil 3,0 mins)	Fining	7	-	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 3,0 min	Hop	8	1,6 IBUs	-
2,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG

Est Final Gravity: 1,014 SG

Estimated Alcohol by Vol: 5,6 %

Bitterness: 28,2 IBUs

Est Color: 26,3 EBC

Measured Original Gravity: 1,052 SG

Measured Final Gravity: 1,011 SG

Actual Alcohol by Vol: 5,4 %

Calories: 486,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 19,18 L

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Est Mash PH: 5,49

Measured Mash PH: 0,00

Total Grain Weight: 9,30 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 71,8 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 19,18 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: 187,32 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Single Stage

Fermenter:

Storage Temperature: 20,0 C

Volumes of CO2: 2,3

Carbonation Est: Bottle with 187,32 g Table Sugar

Carbonation (from Meas Vol): Bottle with 179,30 g Table Sugar

Age for: 30,00 days

Notes

50% RO vand 21L

U.S. West Coast "Chico" 14-22°C 17-19°C max. 81% Middle max. 7,4%

Munich kan lige slæbe sig rundt på diastatic, så der er kommet ½ pale malt i til at omsætte special malten.

Gærres ved 15 grader luft.

Sparge blev alm vand. RO blev glemt.

Løb meget hurtigt igennem.

Rørsukker 6g/L
stor spand 150g
lille spand 80g

19L i fad
29 x 0,5L flasker = 14,5
33,5L

MFA versionen bliver en julebryg. Den fik 1 kanelstang og 3 nelliker udtrukket i rom i 36 timer.

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