

Altbier

Altbier (7 B)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 70 min
End of Boil Vol: 137,79 L
Final Bottling Vol: 120,00 L
Fermentation: Koelsch (Kolsch), Two Stage

Date: 05 Dec 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 73,00 %
Est Mash Efficiency: 73,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	74,1 %	13,04 L
5,00 kg	Munich II (Weyermann) (23,0 EBC)	Grain	2	18,5 %	3,26 L
1,00 kg	Caraamber (Weyermann) (80,0 EBC)	Grain	3	3,7 %	0,65 L
1,00 kg	Caraaroma (Weyermann) (400,0 EBC)	Grain	4	3,7 %	0,65 L
75,00 g	Spalter Select [7,00 %] - Boil 60,0 min	Hop	5	12,0 IBUs	-
100,00 g	Spalter Select [7,00 %] - Boil 15,0 min	Hop	6	10,9 IBUs	-
150,00 g	Spalter Select [7,00 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	7	7,1 IBUs	-
5,0 pkg	LalBrew® Köln Kölsch Style (Lallemand #) [35,49 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 29,9 IBUs
Est Color: 25,8 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,3 %
Calories: 487,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 68,87 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 27,00 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
Saccharification	Add 98,17 L of water at 71,7 C	67,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 68,87 L water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Koelsch (Kolsch), Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou 1 semana começando em 16°C e terminando em 20°C. Maturou 3 semanas começando em 9°C e terminando a 0°C.

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