

Alt Beer

Brew Type: All Grain
Style: Northern German Altbier
Batch Size: 5.00 gal
Boil Volume: 6.41 gal
Brewhouse Efficiency: 75.00 %

Date: 4/10/2009
Brewer:
Assistant Brewer:
Boil Time: 60 min

Brewing Steps

Check	Time	Step
	4/10/2009	Clean and prepare equipment.
	--	Measure ingredients, crush grains.
	--	Prepare 7.92 gal water for brewing
		Prepare Ingredients for Mash
		Amount Item Type
	--	4.00 lb Munich I (Weyermann) (7.1 SRM) Grain
	--	3.50 lb Pilsner (2 Row) Ger (2.0 SRM) Grain
	--	2.00 lb Munich Malt - 20L (20.0 SRM) Grain
	--	1.00 lb Caramunich II (Weyermann) (63.0 SRM) Grain
	--	WARNING: Preheat Mash Tun - No equipment adjustments made!
	2 min	Mash Ingredients
		Mash In: Add 13.13 qt of water at 161.4 F
	75 min	- Hold mash at 150.0 F for 75 min
	2 min	Mash Out: Add 8.40 qt of water at 200.2 F
	10 min	- Hold mash at 168.0 F for 10 min
	--	Sparge with 2.54 gal of 168.0 F water.
	--	Add water to achieve boil volume of 6.41 gal
	--	Estimated Pre-boil Gravity is: 1.050 SG with all grains/extracts added
		Boil Ingredients
		Boil Amount Item Type
	Boil for 60 min	60 min 1.00 oz Pearle [8.00 %] (60 min) Hops
		45 min 1.00 oz Pearle [8.00 %] (45 min) Hops
		1 min 1.00 oz Spalter [4.50 %] (1 min) Hops
	--	Cool wort to fermentation temperature
	--	Add water (as needed) to achieve volume of 5.00 gal
	--	Siphon wort to primary fermenter and aerate wort.
	4/10/2009	Measure Original Gravity: _____ (Estimate: 1.058 SG)
	4/10/2009	Measure Batch Volume: _____ (Estimate: 5.00 gal)
	7 days	Ferment in primary for 7 days at 68.0 F
	4/17/2009	Transfer to Secondary Fermenter
	22 days	Ferment in secondary for 22 days at 68.0 F
	5/9/2009	Measure Final Gravity: _____ (Estimate: 1.015 SG)
	--	Bottle beer at 45.0 F with 2.9 oz of corn sugar.
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F
	6/6/2009	Sample and enjoy!

Taste Rating (50 possible points): 35.0