

Back To The Future - 4.7%

Alternative Grain Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.6
Colour : 19 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.012

Fermentables (1.2 kg)

500 g - Emmer Wheat Malt 5 EBC (41.7%)
^ Van Der Kooij-Jubbega (NL) 2531071
300 g - Chateau Pilsen 2-Row 3.5 EBC (25%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
300 g - Pale Ale Malt 10 EBC (25%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
100 g - Chateau Crystal 150 EBC (8.3%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1

Hops (22 g)

30 min - 2 g - HBC 431 - 15.3% (11 IBU)
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
15 min - 5 g - HBC 431 - 15.3% (18 IBU)
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)

Dry Hops

4 days - 15 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.63 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.97 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.34 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Danstar Nottingham

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.6 L
Sparge Water : 5.43 L
Boil Time : 60 min
Total Water : 9.03 L



19 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: