

AnOtter Altbier - 4.7%

Altbier

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.67
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.045
Final Gravity : 1.009

Fermentables (1.2 kg)

600 g - Pils 3.5 EBC (50%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
500 g - CaraVienna 50 EBC (41.7%)
^ The Malt Miller (UK) MAL-01-023
100 g - Wheat Malt 5.5 EBC (8.3%)
^ Lot # 20210909
^ Brouwmaatje (NL)

Hops (30 g)

30 min - 10 g - Saaz - 3.6% (14 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
20 min - 10 g - Saaz - 3.6% (11 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
10 min - 10 g - Saaz - 3.6% (6 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.58 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.57 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.07 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.11 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle German Ale K-97
^ The Malt Miller (UK) YEA-02-035

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.6 L
Sparge Water : 4.53 L
Boil Time : 30 min
Total Water : 8.13 L



20 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Vienna Lager
54 °C - Strike Temp
50 °C - 30 min - Protein Rest
66.7 °C - 45 min - Saccharification
75.6 °C - 10 min - Mash Out

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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7

Mash pH: 5.31

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: