

Gale Ale - 5.1%

Altbier

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.73
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.050
 Final Gravity : 1.011

Fermentables (1.22 kg)

604 g - Pilsner 3.5 EBC (49.4%)
 ^ The Malt Miller (UK) MAL-00-074
 504 g - Munich 15 EBC (41.2%)
 71 g - Pale Wheat Malt 4 EBC (5.8%)
 ^ The Malt Miller (UK) MAL-00-032
 30 g - CaraMunich Type 3 150 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-011
 15 g - Carafa Special Type 3 1400 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-01-009

Hops (12.2 g)

First Wort - 6.1 g - Saaz - 4.4% (16 IBU)
 ^ The Malt Miller (UK) HOP-06-000
 First Wort - 3.3 g - Magnum - 10.7% (20 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2.8 g - Saaz - 4.4% (1 IBU)

Miscellaneous

Mash - 0.36 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.26 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.06 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs German Ale 1007

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.67 L
 Sparge Water : 5.84 L
 Boil Time : 75 min
 Total Water : 9.51 L



28 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 51 Mg 13 Na 68 Cl 100 SO 75

SO/Cl ratio: 0.8
 Mash pH: 5.39
 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:

Recipe Notes

Target: ABV = 5.8%, IBU = 35, OG = 1.050, FG = 1.005.
 Tetnanger is highly recommended for Altbier.