

Flanders Altbier - 5.1%

Altbier

Author: Small Batch Brew Co.

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.75
Colour : 25 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.013

Fermentables (1.34 kg)

721 g - Munich (Cargill) 18.7 EBC (54%)
480 g - Pilsner (2 Row) Ger 3.9 EBC (35.9%)
135 g - Caramunich Malt 110 EBC (10.1%)

Hops (17 g)

60 min - 3.4 g - Perle - 7.8% (13 IBU)
30 min - 6.8 g - Perle - 7.8% (20 IBU)
15 min - 6.8 g - Hallertauer Hersbrucker - 4....

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.37 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 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 : 4.01 L
Sparge Water : 5.15 L
Boil Time : 60 min
Total Water : 9.16 L



25 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Medium Body, Batch Sparge
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile

Imported
16.7 °C - 14 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
Mash pH: 5.36
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: