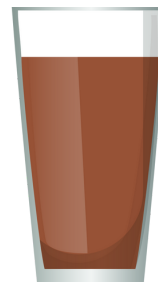


Altbier Extract - Altbier (7 B)



Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 08 Jul 2021
Version: 1
Brewer:
Asst Brewer:
Equipment: Extract -
 Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.00 gal
- Steep Grain Weight: 2.00 lb
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1.00 lb	Munich II (Weyermann) [Steep] (8.5 SRM)	Grain	1	10.0 %	0.08 gal
0.50 lb	Caramunich I (Weyermann) [Steep] (51.0 SR...)	Grain	2	5.0 %	0.04 gal
0.25 lb	Carafa I (Weyermann) [Steep] (320.0 SRM)	Grain	3	2.5 %	0.02 gal
0.25 lb	Special B Malt [Steep] (180.0 SRM)	Grain	4	2.5 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8.00 lb
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 1.59 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.00 lb	LME Pilsen Light (Briess) [Boil] (2.0 SRM)	Extract	5	80.0 %	0.69 gal
1.25 oz	Perle [7.00 %] - Boil 60.0 min	Hop	6	22.4 IBUs	-
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 10.0 min	Hop	7	3.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Dusseldorf Alt Yeast (White Labs #WLP036) [35...	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.051 SG)
 Measure Actual Batch Volume _____ (Target: 5.00 gal)
 Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 08 Jul 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
 12 Jul 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
 Date Bottled/Kegged: 22 Jul 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 21 Aug 2021 - Drink and enjoy!

Notes