

MTA Altbier

Altbier (7 B)

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 9.02 gal
Boil Time: 90 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 23 Sep 2022
Brewer: David Ward
Asst Brewer:
Equipment: 2 Vessel No Sparge (15g BK / 15g MT) - 2021
Efficiency: 72.00 %
Est Mash Efficiency: 78.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10.50 gal	01 - West Chester, OH Water	Water	1	-	-
15.00 ml	Phosphoric Acid 10% (Mash)	Water Agent	2	-	-
2.10 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
1.20 Items	Campden Tablets (Mash)	Water Agent	4	-	-
8 lbs 8.0 oz	Pilsen (Dingemans) (1.6 SRM)	Grain	5	74.9 %	0.66 gal
1 lbs 10.0 oz	Munich (Cargill) (9.5 SRM)	Grain	6	14.3 %	0.13 gal
9.0 oz	Aromatic Malt (26.0 SRM)	Grain	7	5.0 %	0.04 gal
3.5 oz	Caramunich II (Weyermann) (40.0 SRM)	Grain	8	1.9 %	0.02 gal
3.5 oz	Light Chocolate (Muntions) (235.0 SRM)	Grain	9	1.9 %	0.02 gal
3.5 oz	Carafa I (Weyermann) (320.0 SRM)	Grain	10	1.9 %	0.02 gal
0.70 oz	Magnum [15.10 %] - Boil 60.0 min	Hop	11	34.0 IBUs	-
0.50 oz	Tettnang [3.90 %] - Boil 15.0 min	Hop	12	3.9 IBUs	-
0.30 tsp	Irish Moss (Boil 10.0 mins)	Fining	13	-	-
1.0 pkg	Dusseldorf Alt Yeast (White Labs #WLP036) [35.49 ml]	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 4.6 %
Bitterness: 38.0 IBUs
Est Color: 14.2 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.5 %
Calories: 172.0 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
 No Mash Out
Sparge Water: 5.11 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.65
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 5.5 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21.58 qt of water at 159.7 F	152.0 F	60 min

Sparge: Fly sparge with 5.11 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.93 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

Hit all the target brew numbers. Chilled to 65 degrees. Dumped trub from bottom valve. Aeroated with aquarium pump due to being out of O2. Pitched yeast at around 8:30. Was bubbling at 6AM next morning.

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