

Anacortes Alt AG

Created Saturday March 16th 2019



NWBS

Method: **All Grain** Style: **North German Altbier** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.043** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **165 calories** (Per 12oz) Carbs: **16.7 g** (Per 12oz)

Original Gravity: **1.050** Final Gravity: **1.012** ABV (standard): **5.04%** IBU (tinseth): **33.9** SRM (morey): **13.2** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
7.50 lb	German - Pilsner		38	1.6	70.6%
2.50 lb	Briess - Bonlander Munich		36	10	23.5%
0.50 lb	American - Caramel / Crystal 60L		34	60	4.7%
0.13 lb	American - Black Malt		28	500	1.2%

10.63 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Northern Brewer		Pellet	8.5	Boil	60 min	31.39	66.7%
0.50 oz	Hallertau Mittelfruh		Pellet	3.75	Boil	10 min	2.51	33.3%

1.5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1 oz	Northern Brewer (Pellet)		31.39	66.7%
0.5 oz	Hallertau Mittelfruh (Pellet)		2.51	33.3%

1.5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	152 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - German Ale 1007

Amount: 1 Each Cost: Attenuation (custom): 75% Flocculation: Low

Optimum Temp: 55 - 68 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 90 B cells required

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0