

A ProMash Recipe Printout

BJCP Style and Style Guidelines

07-C Amber Hybrid Beer, Dusseldorfer Altbier

Min OG: 1.046 Max OG: 1.054
 Min IBU: 35 Max IBU: 50
 Min Clr: 26 Max Clr: 33 Color in EBC

Recipe Specifics

Batch Size (L): 15.00 Wort Size (L): 15.00
 Total Grain (kg): 3.25
 Anticipated OG: 1.054 Plato: 13.22
 Anticipated EBC: 29.4
 Anticipated IBU: 43.3
 Brewhouse Efficiency: 80 %
 Wort Boil Time: 60 Minutes

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
 Final Gravity Calculation Based on Points.
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
 % Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
 Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
 Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	Color - EBC
20.9%	0.68 kg	Pilsener 3		1.037	3
8.3%	0.27 kg	Tarwemout (donker)		1.039	15
63.1%	2.05 kg	Munichmout 15		1.037	15
4.3%	0.14 kg	Aromamout (150)		1.037	150
0.3%	0.01 kg	Chocolate 900		1.030	900
3.1%	0.10 kg	Special B (Cara 350)		1.032	350

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
10.00 g.	Northern Brewer	Whole	9.30	18.2	60 min.
24.50 g.	Hallertau Hersbrucker	Pellet	4.75	25.1	60 min.

Yeast

DCL Yeast T-58 SafBrew Specialty Ale



Mash Schedule

Mash Type: Multi Step

Grain kg: 3.25
 Water Qts: 12.02 - Before Additional Infusions
 Water L: 11.37 - Before Additional Infusions

L Water Per kg Grain: 3.50 - Before Additional Infusions

Acid Rest Temp: 0 Time: 0
 Protein Rest Temp: 0 Time: 0
 Intermediate Rest Temp: 60 Time: 40
 Saccharification Rest Temp: 69 Time: 20
 Mash-out Rest Temp: 75 Time: 10
 Sparge Temp: 0 Time: 0

Total Mash Volume L: 13.54 - Dough-In Infusion Only

All temperature measurements are degrees Celsius.