

# 2014/10/12 - BrainBerry Ale

Name	BrainBerry Ale			
Style	Dusseldorf Altbier		Brew Date	2014-10-12
Type	All Grain		Boil Size	14.0 gal
IBU's	45.2		Batch Size	10.0 gal
Color	10.9 SRM		Boil Time	90 min
	Estimated		Actual	
Pre-Boil OG	1.046			
OG	1.053		1.050	
FG	1.013		1.008	
ABV	5.2%		5.2%	
Efficiency	80.0%			
Grain	15.0 lbs	Pilsner (2 Row) Ger		69.2%
	4.0 lbs	Munich Malt		18.4%
	1.5 lbs	Weyermann Vienna Malt		6.9%
	0.9 lbs	Weyermann Caramunich II		4.0%
	0.3 lbs	Special B Malt		1.4%
Mash	90 mins	149 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	90 mins	1.5 oz	Magnum (14.8%)	40.4 IBU
	15 mins	1.0 oz	Tettnang (4.5%)	3.9 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	10 days	68.0 F	
	Cold Crash	2 days	32.0 F	
	Lager	45 days	32.0 F	

<b>Notes</b>	<p>Has a bit of a twang to it. Sour? Maybe?</p> <p>Don't remember that from last nights sampling. Might be from the small keg. Hmmm Nope, it all has a spicy taste.</p> <p>Added juice from 1 pomegranate to 1/2 keg. Need to double that. So, juice from 4 pomegranates per keg.</p>
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