

## 2015 GEBL German Alt All Grain 5-gallons

### Weyermann Grains

7.00 lbs. Pilsener

1.50 lbs. Munich Malt

1.50 lbs. Vienna Malt

0.50 lbs. Carafa I Special (Dehusked)

### Hops & Additives

1.0 oz. Magnum Pellet 60 min.

1.0 Tsp Irish Moss Fining 15 Min.

1.0 oz. Hallertauer Mittelfruh Pellet 10 min.

### Yeast

WYeast 1007 German Ale

### Mash Schedule

Mash Type: Multi Step

Protein Rest Temp: 131 Time: 20

Intermediate Rest Temp: 144 Time: 20

Saccharification Rest Temp: 158 Time: 20

Mash-out Rest Temp: 168 Time: 0

Sparge Temp: 168 Time: 0

In lieu of step mash, single infusion at 149 degrees for 60 min.

### Notes

Primary at 60 degrees, secondary at 50 degrees, then condition at 33 for 14 days.