

# Starter

## Specialty Beer

**Type:** All Grain  
**Batch Size:** 0.50 gal  
**Boil Size:** 0.53 gal  
**Boil Time:** 15 min  
**Taste Rating(out of 50):** 35.0  
**Taste Notes:**

**Date:** 10/24/2015  
**Brewer:** Sean  
**Asst Brewer:**  
**Equipment:** Starter Equipment  
**Brewhouse Efficiency:** 75.00

### Ingredients

Amount	Item	Type	% or IBU
12.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	100.00 %

### Beer Profile

**Est Original Gravity:** 1.043 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 4.10 %  
**Bitterness:** 0.0 IBU  
**Est Color:** 4.2 SRM

**Measured Original Gravity:** 1.010 SG  
**Measured Final Gravity:** 1.005 SG  
**Actual Alcohol by Vol:** 0.65 %  
**Calories:** 43 cal/pint  
**Color:**  
 Color

### Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 0.24 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 0.75 lb  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.4 PH

### Single Infusion, Light Body

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 0.94 qt of water at 161.4 F	150.0 F
10 min	Mash Out	Add 0.60 qt of water at 200.2 F	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:** Corn Sugar

**Volumes of CO2:** 2.4

**Pressure/Weight:** 0.4 oz

**Carbonation Used:** -

**Keg/Bottling Temperature:** 60.0  
F

**Age for:** 28.0 days

**Storage Temperature:** 52.0 F

## Notes

Created with [BeerSmith](#)