



# GERMAN ALTBIER



A very traditional beer style originating from Dusseldorf Germany, the Altbier is something of a German version of an ESB or Pale Ale. Clean yet pronounced malt character is paired with floral and perfumy German noble hops to give a balanced and complex beer. Attenuative yeast gives a clean and crisp finish, with a beautiful deep amber color. Complex enough to be interesting, yet light enough to be a session beer.

## Ingredients

CaraMunich III	12 oz	
Munich 10	8 oz	
Pale (Red) Wheat	4 oz	
Carafa I	3 oz	
Light Liquid Malt (LME)	7 lb	
Spalt Hops	2 oz	
Horizon Hops	1 oz	
Whirlfloc Tablet	1 pc	

Yeast: G02 Kaiser,  
Wyeast 1007,  
White Labs WLP036,  
Safale K-97

## Brew Specs

Style: Altbier  
OG: 1.053  
FG: 1.014  
IBU: 40  
ABV: 5.0  
Yield: 5 Gallons

\*specs assuming four gallon boil

## Fermentation

1 Stage Fermentation  
7-14 days at 60°-70°F

or

2 Stage Fermentation

Primary: 4-7 days at 60°-70°F

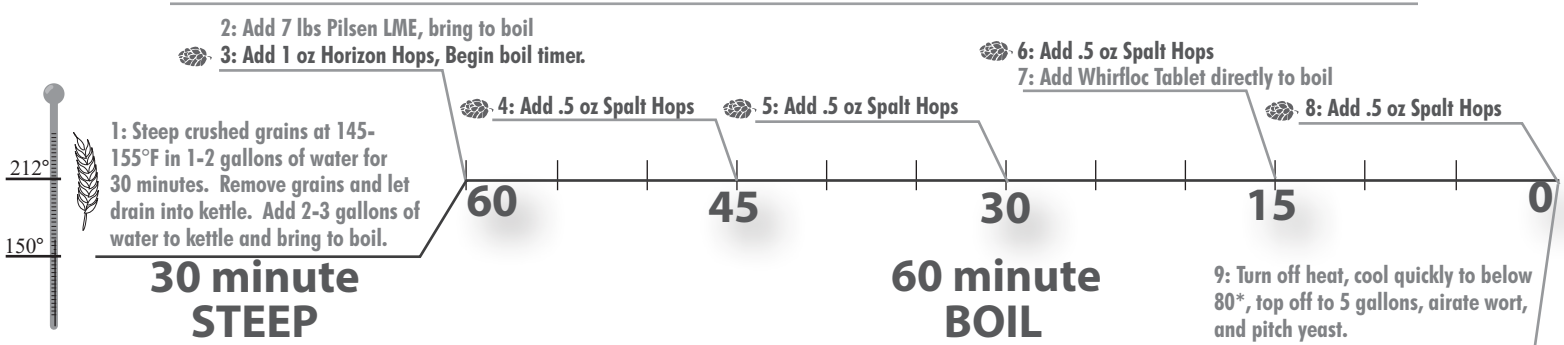
Secondary: 10-14 days at 50°-70°F

Bottle and condition at 60°-70°F for 10-30 days or until carbonated.

## Recipe Tips

- Traditional Altbiers were lagered for extended periods of time to increase smoothness. This is optional, but for a more traditional beer try lagering at 35 degrees for 1-2 months after fermentation is complete.
- For extra hop aroma, dry hop with 1/2 to 1 oz of Spalt or Saaz hops in secondary for 7-10 days.

## Brew Schedule



## Brewing Notes and Measurements

Brew Date \_\_\_\_\_

Measured Original Gravity \_\_\_\_\_

Measured Volume in Primary \_\_\_\_\_

Days in Primary \_\_\_\_\_

Days in Secondary \_\_\_\_\_

Measured Final Gravity \_\_\_\_\_

Date Bottled/Kegged \_\_\_\_\_

Yeast pitching temp: \_\_\_\_\_

Day 1: \_\_\_\_\_ Day 3: \_\_\_\_\_ Day 5: \_\_\_\_\_

Day 7: \_\_\_\_\_ Day 10: \_\_\_\_\_ Day 14: \_\_\_\_\_

## Other Notes/Tasting Notes

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