



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: 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

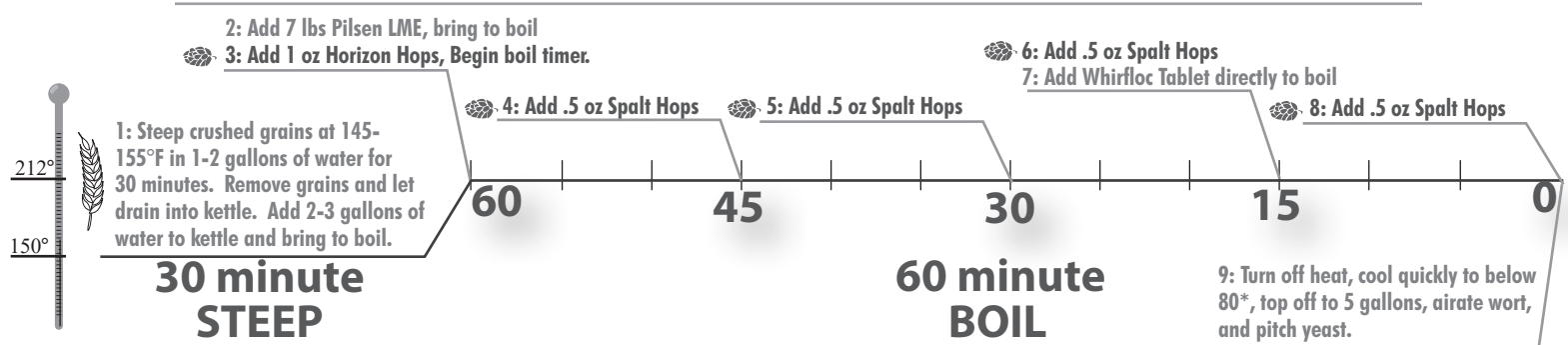
Fermentation

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
