Belgian Malts that Make Your Beer So Special

Northern German Altbier

Beer recipe



ABV 4.8%	Color 37 EBC	Bitterness 35 IBU

Description:
This recipe is an example of traditional German Altbier, with a brown-coppery color, pronounced bitterness balanced with strong malty flavor with a nice touch of caramel notes.

Service:
Glass: Stange Glass

Temperature: 4-8°C

BREWER`S TIPS
You can tweak the sweet caramel or roasted aromas by adjusting the percentage of Cara Crystal and Black malt.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT

Château Pilsen 2RS	44% / 7.6 kg
Château Vienna®	40% / 6.9 kg
Château Cara Clair®	5% / 0.9 kg
Château Cara Crystal	10% / 1.7 kg
Château Black	1% / 0.2 kg

HOPS

Magnum (12.0% aa)	35.0 IBU / 115 g

YEAST

SafAle K-97	65 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 63°C

Rest for 45min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10min add Magnum.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.2°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the

temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	2.20°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.