



# Belgian Malts that Make Your Beer So Special

## Northern German Altbier



## Beer recipe

### 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
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#### YEAST

SafAle K-97	65 g
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ABV	4.8%	Color	37 EBC	Bitterness	35 IBU
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### Description:

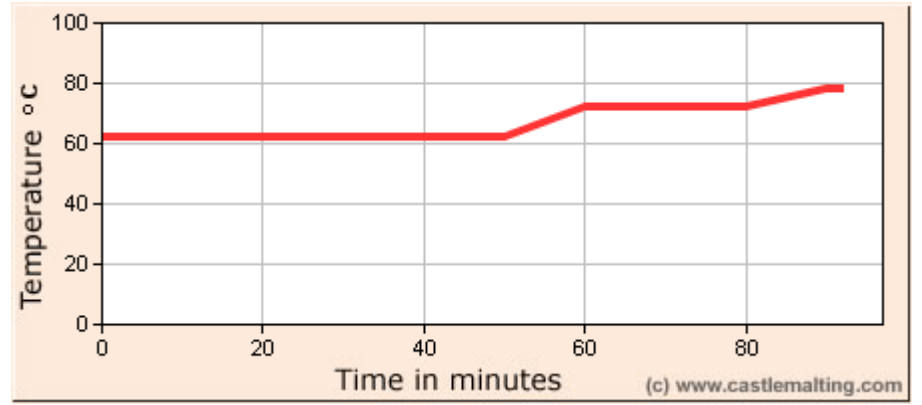
This recipe is an example of traditional German Altbier, with a brown-coppery color, pronounced bitterness balanced with strong malty flavor with a nice touch of caramel notes.

### 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.

### Mashing Temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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- 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%
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### 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
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### 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 CO<sub>2</sub>**. The beer is ready to package and drink. Enjoy!

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

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto: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

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