

GERMAN ALT (All Grain)

Official NORTHERN BREWER Instructional Document

Alt refers to an old-school, top-fermented style of brewing ale rather than a relatively modern bottom-fermented lager. Altbier is especially associated with the city of Düsseldorf. Alts are a bit difficult to explain to the uninitiated - kind of like a hoppy Oktoberfest? A very malty pale ale? You'll just have to try a glass of coppery-brown, rich, caramelly, and bitter ale to get the idea.

OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks cold secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 4 lbs. German Munich malt
- 2 lbs. German Dark Munich malt
- 3.5 lbs. German Pilsner malt
- 0.5 lbs. Weyermann Caramunich II

BOIL ADDITIONS & TIMES

- 1 oz. German Perle (60 min)
- 1 oz German Perle (30 min)
- 1 oz Hersbrucker (15 min)

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1007 GERMAN ALE YEAST.
Optimum temperature: 55-66°F

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

- Sacch' Rest: 151° F for 60 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz. German Perle (60 min)
- 1 oz German Perle (30 min)
- 1 oz Hersbrucker (15 min)

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1007 GERMAN ALE YEAST.
Optimum temperature: 55-66°F