

# SUPER ALT (All Grain)

Official NORTHERN BREWER Instructional Document

A few times every year, Altbier brewpubs in Dusseldorf brew a one-off batch that is stronger and hoppier than their regular ale and put it on tap unannounced and unadvertised; they call it Sticke ("secret"). Now you can replicate this clandestine specialty and enjoy it at peak freshness; whether or not you choose to tell your friends is up to you. Clean, dry and malty with yeast-bread overtones and a firm hop bitterness, this beer is a bit darker, bigger, and has a larger hop aroma than our traditional German Alt. Shhhh!

## OG 1.066 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 11 lbs. German Munich Malt
- 1 lbs. Weyermann Pale Wheat malt
- 0.5 lbs. Weyermann CaraAmber
- 0.125 lbs. Weyermann Carafa I

## BOIL ADDITIONS & TIMES

- 2 oz. Tradition (60 min)
- 0.5 oz. Hersbrucker (30 min)
- 0.5 oz. Hersbrucker (5 min)

## DRY HOPS

- 1 oz. Hersbrucker - add to secondary one week before packaging

## 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

- 2 oz. Tradition (60 min)
- 0.5 oz. Hersbrucker (30 min)
- 0.5 oz. Hersbrucker (5 min)

## DRY HOPS

1 oz. Hersbrucker – add to secondary one week before packaging

## 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