

Thank you for choosing
True to Style Recipe Kit



Notes:

If you have any questions or comments please contact:
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Batch size	5 gal
Orig. Gravity	1.046(11.2p)
Final Gravity	1.010(2.5p)
Color	14 SRM
Bitterness	31 IBU
Alcohol	5% ABV

Altbier

All-Grain Recipe Kit

Altbier (old beer) is a wonderfully complex beer that is brewed in Dusseldorf, Germany. Locals consume this magical beer by the thousands of barrels a year. In fact, it would take a brave person to ask for anything else but Altbier in Dusseldorf. Light Copper to light brown, very clear from lagering, white to off white head with good retention makes this fairly bitter beer standout. Having a malty, biscuit and/or light caramel flavor with a dry finish makes this a very special brew. So enjoy a glass or two imagining your are in the Altstadt of Dusseldorf on a spring day enjoying a truly local German beer.

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Kit Contents

10.34 lbs Crushed Grains
Grain Bag
Hop Bag
Whirlfloc tablet
1.5 oz Bittering Hops
80 min(Spalter)
0.5 oz Bittering Hops 20 min (Saaz)
1 oz Aroma Hops 5 min (Saaz)
Instruction Sheet
Liquid Yeast - White Labs Dusseldorf
Commemorative Beer Sign

BJCP 7B Style Guidelines

BJCP: 1.000 - 1.100
OG: 1.046-1.054
FG: 1.010-1.015
IBU: 25-40
SRM: 13.0-19.0
ABV: 4.5-5.2%

Starting Gravity:

Final Gravity:

ABV:
SG-FGx131.25=ABV%

Brewing Instructions

Total mash time: 60 minutes

Start mashing 2.5 gallons of water @ 150 degrees for 60 minutes
Mash out at 168 degrees for 10 minutes
Run off wort and recirculate over grain bed until wort flows clear and grain bed has been established.
Sparge @ 170 degrees until you collect a total of aprox. 6.5 gallons of wort.



Tip: When sparging, take your time and SPARGE SLOWLY! It truly does make a difference.

Getting Started

Along with this all-grain recipe kit which, there is some equipment needed for a successful brew. Here is what is required -

Mash Tun:

You will need a pot or cooler that is at least 5 gallons and a BIAB (brew in a bag) for mashing your grains

Brew pot:

Brewpot volume must be at least 8 gallons.

Misc:

You will need to cool around 5 gallons of wort. This will require ice or counter flow chiller. If you don't have a counter flow chiller a sink with ice works great!

Thermometer

Spoon

Racking cane and hose (to transfer wort to fermenter)

Sanitizer

Fermenter with airlock



A quality sanitizer is ABSOLUTELY NECESSARY! Because of the nature of brewing all items that come in contact with the wort must be sanitized!

Total boil time: 80 minutes

Set timer for 60 minutes when wort begins to boil. Add first hop addition (1.5 oz Spalter for 80 minutes).
After timer goes off set again at 5 minutes. Add second hop addition (.5oz Saaz for 20 min)
After timer goes off, add whirlfloc tablet. Set timer for 10 minutes.
After timer goes off set again at 5 minutes. Add 1oz of Saaz Hops (final addition, 5 min).
Cool wort to 65 degrees and rack to fermenter adding additional cold water to reach 5 gallons total volume. (a ice bath in the sink for your brewpot works great!)
Take a gravity ready once you have 5 gallons of wort.
Aerate wort (shake) vigorously. Add yeast and ferment for 6 days at 65 degrees.
Rack to secondary and lager for at least 3 weeks @ 35-40 degrees. The colder the clearer the beer!
After 2-4 weeks lagering (cold storage at 35-40 degrees) move to bottles or keg and carbonate to 2.5 volumes. Serve at 48-50 degrees. This will help to clarify and mature the beer.

Hop Schedule (80 Minute boil)

80 min - Add 1.5 oz Spalter Hop
20 min - Add ½ oz Saaz hop
15 min - Add whirlfloc tablet
5 min - Add 1 oz Saaz hop
0 min - Chill wort and transfer