

Thank you for choosing  
**True to Style Recipe Kit**



Notes:

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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 Mini Mash**

### **Extract 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 an 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're in the altstadt of Dusseldorf on a spring day enjoying a truly local German beer.

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## Kit Contents

3.5 lbs Dry Malt Extract  
5.25 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)  
Aroma Hops  
Instruction Sheet

## Key Stats

**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%

## Getting Started

With this extract recipe kit with steeping grains (mini mash) there is some equipment needed for a successful brew. Here is what is required.

### Brew pot:

- Brewpot volume should be at least 5 gallons.

### Misc:

- You will need to cool around 3 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!

## Brewing Instructions

### Total mash time: 60 minutes

1. Add 8 quarts of water to boil pot. Heat to 155 degrees.
2. Steep grains @ 150 degrees for 25-30 minutes.
3. Rinse grain bag with 2 quarts of 170 degree water.  
Add water to bring volume to 2 3/4 gallons.
4. Add Malt Extract to boil pot and bring to a boil. This kit uses DME (dry malt extract).

When adding DME, add slowly and watch out for boil over!



Tip: To prevent boil-overs add malt slow and keep a spray bottle with water handy to spray wort. This will dissipate the foam immediately!

### Total boil time: 80 minutes

1. Set timer for 60 minutes when wort begins to boil. Add first hop addition (1.5 oz Spalter for 80 minutes).
2. After timer goes off set again at 5 minutes. Add second hop addition (.5oz Saaz for 20 min)
3. After timer goes off, add whirlfloc tablet. Set timer for 10 minutes.
4. After timer goes off set again at 5 minutes. Add 1oz of Saaz Hops (final addition, 5 min).
5. 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!)
6. Take a gravity ready once you have 5 gallons of wort.
7. Aerate wort (shake) vigorously. Add yeast and ferment for 6 days at 65 degrees.
8. Rack to secondary and lager for at least 3 weeks @ 35-40 degrees. The colder the clearer the beer!
9. 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 1/2 oz Saaz hop  
**15 min** - Add whirlfloc tablet  
**5 min** - Add 1 oz Saaz hop  
**0 min** - Chill wort and transfer