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DIE NEUE ALTE NORTHERN GERMAN ALTBIER

OG: 1.050 **Color:** 17 SRM
FG: 1.014 **ABV:** ~5.1%
IBU: 32

Extract	Weight	Percent
Pilsner LME	6 lbs	75
Amber DME	1 lb	12.5

Steeping Grains	Weight	Percent
CaraMunich 40-50°L	8 oz	6.3
Coffee Malt	4 oz	3.1
Carafa Special II	4 oz	3.1

Hops	Weight	IBU
Hallertau, 60 min	2 oz	32

Yeast

White Labs Dusseldorf Alt WLP036, Wyeast German Ale 1007, or Fermentis Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines

bjcp.org

Category 7B - Altbier

Most Altbiers produced outside of Düsseldorf are of the Northern German style. Most are simply moderately bitter brown lagers. Ironically “alt” refers to the old style of brewing (i.e., making ales), which makes the term “Altbier” somewhat inaccurate and inappropriate. Those that are made as ales are fermented at cool ale temperatures and lagered at cold temperatures (as with Düsseldorf Alt).

A very clean and relatively bitter beer, balanced by some malt character. Generally darker, sometimes more caramelly, and usually sweeter and less bitter than Düsseldorf Altbier.

Fairly bitter yet balanced by a smooth and sometimes sweet malt character that may have a rich, biscuity and/or lightly caramelly flavor. Dry finish often with lingering bitterness. Clean, lager character sometimes with slight sulfury notes and very low to no esters. Very low to medium noble hop flavor. No diacetyl.

Vital Statistics:	OG: 1.046 – 1.054	SRM: 11 – 17
IBUs: 35 – 50	FG: 1.010 – 1.015	ABV: 4.5 – 5.2%

Commercial Examples: DAB Traditional, Hannen Alt, Schwelmer Alt, Grolsch Amber, Alaskan Amber, Long Trail Ale, Otter Creek Copper Ale, Schmaltz’ Alt

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
9 Lbs. Pilsner

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
