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GOLDENEN KESSEL DÜSSELDORF ALTBIER

OG: 1.053 **Color:** 15.4 SRM
FG: 1.013 **ABV:** 5.3%
IBU: 36.3

Extract	Weight	Percent
Pilsner DME	3 lbs	41.3
Munich LME	3.3 lbs	37.6

Steeping Grains	Weight	Percent
Aromatic Malt	1 lb	12.5
CaraMunich 50-60°L	0.5 lb	6.3
Carafa Special II	3 oz	2.3

Hops	Weight	IBU
Magnum, 60 min	0.75 oz	39.4
Magnum, 15 min	0.25 oz	2.3

Yeast

White Labs Dusseldorf Alt WLP036, Wyeast German Ale 1007, or Fermentis Safale US-05

Additional

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

*From the BJCP Style Guidelines (bjcp.org)
Category 7B—Altbier*

The traditional style of beer from Düsseldorf. “Alt” refers to the “old” style of brewing (i.e., making top-fermented ales) that was common before lager brewing became popular. Predates the isolation of bottom-fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt (“old town”) section of Düsseldorf.

A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke (“secret”) alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Münster alt is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke alt and Münster alt should be entered in the specialty category. Light amber to orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

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: Altstadt brewpubs: Zum Uerige, Im Füchsen, Schumacher, Zum Schlüssel; other examples: Diebels Alt, Schlösser Alt, Frankenheim Alt

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
6 lbs. German Pilsner Malt
2 lbs. Munich Malt

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: _____
