

Brewer's Best™

Recipe for

GERMAN ALTBIER STYLE*

Yield: 5 gallons

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|--------------------|---------------|
| Starting Gravity: | 1.044 - 1.048 |
| Final Gravity: | 1.008 - 1.014 |
| Alcohol by Volume: | 4.0% - 5.0% |
| Hop IBUs: | 25 - 35 |

INGREDIENTS (INCLUDED):

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|----------|---------------------------|
| 3.3 lbs. | Plain Light Malt Extract |
| 3.3 lbs. | Plain Amber Malt Extract |
| 12 oz. | Crushed Crystal Malt 60L |
| 1 oz. | Crushed Black Patent |
| 1 each | Grain Steeping Bag |
| 1 oz. | Cluster Hops (Bittering) |
| 1/2 oz. | Vanguard Hops (Finishing) |
| 5 oz. | Priming Sugar |
| 60 each | Crown Caps |
| 1 each | Beer Yeast |

EQUIPMENT NEEDED:

Stainless Steel or Enamel Pot (at least 12 quart capacity)
6.5 Gallon Fermenter with grommets lid
Airlock
Siphon Package (5 feet of siphon tube, bottle filler, racking tube with tip, and bucket clip)
Hydrometer
Bottle Brush
No-Rinse Cleanser
Liquid Crystal Strip Thermometer
Beer Bottles (approximately 53 of 12 oz. capacity, *returnable bottles only*)
Bottle Capper
Bottling Bucket with Spigot
Floating Thermometer

* All recipes conform to AHA guidelines

PROCEDURES

RECOMMENDATION: READ THESE INSTRUCTIONS FROM BEGINNING TO END BEFORE YOU BEGIN. ALL TEMPERATURES LISTED ARE FAHRENHEIT.

- A. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:
 - Primary fermenter
 - Lid
 - Airlock
 - Hydrometer
 - Heat-tolerant spoon
 - Laboratory or floating thermometer
- B. Pour two gallons of clean water into a 4 gallon or larger pot. If included in your recipe, pour crushed grains into the cloth bag and tie the end into a knot to close it. If crushed grains are not included, go to Step C. Place the grain-filled bag into the brewpot water and heat to approximately 160° - 170° and steep for 20 minutes. **DO NOT BOIL THE GRAINS.** Carefully remove the grain bag and allow it to drain into the brewpot without squeezing. Discard the grain-filled bag.
- C. Heat the brewpot water to boiling. Add malt extract syrup and/or dry malt extract. Stir constantly until it returns to a boil. If your recipe includes Malto Dextrin or Rice Syrup Solids, add at this time. Add bittering hops. **Be careful not to let the pot boil over.** Boil for 55 minutes, stirring occasionally, then add finishing hops. Boil for an additional 5 minutes (total boiling time is 60 minutes).

*** Note - liquid malt extract will pour easier if you first place the tin in a pan of hot water for 10-15 minutes.***