

Belgian Malts that Make Your Beer So Special

Northern German Altbier

Beer recipe

RECIPE FOR 100L MALT

44% / 7.6 kg

40% / 6.9 kg

5% / 0.9 kg

10% / 1.7 kg

1% / 0.2 kg

65 g

35.0 IBU / 115 q



ABV 4.8%

Color 37 EBC Bitterness 35 IBU

erness	
TOLL	ı

Magnum (12.0% aa)

YEAST

SafAle K-97

Description:

This recipe is an example of traditional German Altbier, with a brown-coppery color, pronounced bitterness balanced with strong malty flavor with a nice touch of caramel notes.

Service:

Glass: Stange Glass Temperature: 4-8°C

BREWER'S TIPS

You can tweak the sweet caramel or roasted aromas by adjusting the percentage of Cara Crystal and Black malt.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Mashing Temperature



Step 1: Mashing

Château Pilsen 2RS

Château Cara Clair®

Château Cara Crystal

Château Vienna®

Château Black

Mash-in and follow the profile below:

рН	5.3	Mix Ratio	3.0 L/kg
----	-----	-----------	----------

Mash-in at 63°C

Rest for 45min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the Iodine Test

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10min add Magnum.

Whirlpool to remove the trub

Total evap 6.0%	Batch size 100L	OG 11.2°F	Efficiency	85%
--------------------	-----------------	-----------	------------	-----

Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	2.20 ^o P
-------------	-----	----	---------------------

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy!

^{*}For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account: 193-1242112-48 IBAN: BE11 1931 2421 1248 BIC: CREGBEBB