



# Belgian Malts that Make Your Beer So Special

## Northern German Altbier



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	44% / 7.6 kg
Château Vienna®	40% / 6.9 kg
Château Cara Clair®	5% / 0.9 kg
Château Cara Crystal	10% / 1.7 kg
Château Black	1% / 0.2 kg

#### HOPS

Magnum (12.0% aa)	35.0 IBU / 115 g
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#### YEAST

SafAle K-97	65 g
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ABV 4.8%

Color 37  
EBC

Bitterness  
35 IBU

#### 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

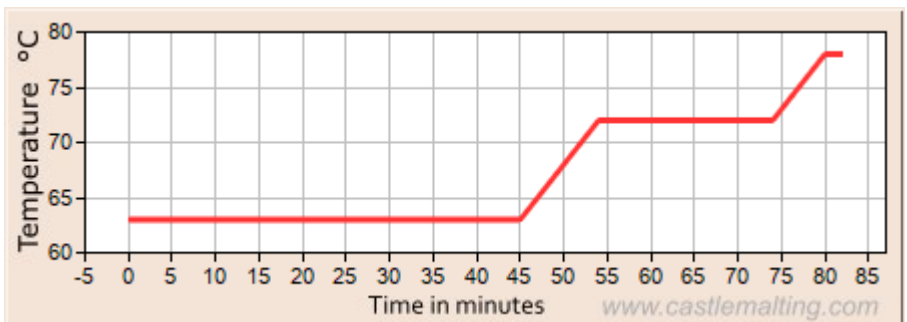
You can tweak the sweet caramel or roasted aromas by adjusting the percentage of Cara Crystal and Black malt.

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

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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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°P	Efficiency	85%
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#### 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°P
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#### 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.

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