



Belgian Malts that Make Your Beer So Special

Northern German Altbier



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	8.7 kg/hl
Château Vienna	8.7 kg/hl
Château Cara Clair	1.3 kg/hl
Château Cara Crystal (NEW!)	2.2 kg/hl
Château Black	0.26 kg/hl
HOPS	
Magnum	120 g/hl
YEAST	
SafAle K-97	50 - 80 g/hl

Original gravity: 12°Pl

Alcohol: 4.8%

Colour: 26 EBC

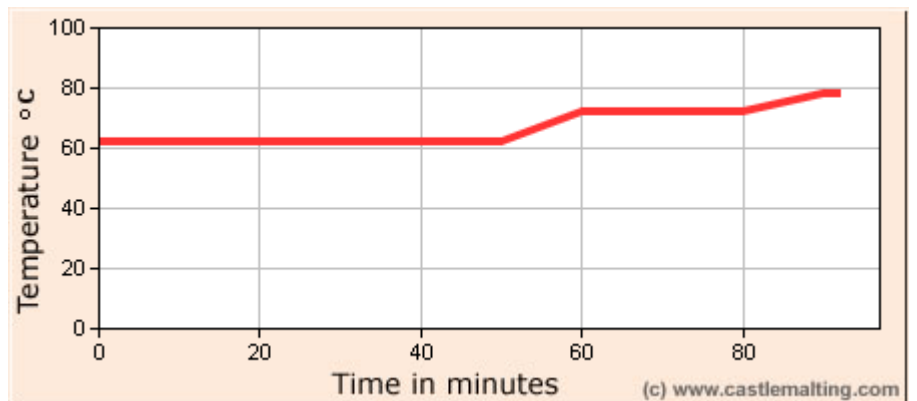
Bitterness: 35 IBU

Description:

This recipe is an example of traditional German Altbier, with a brown coppery color. Such Altbier has a pronounced bitterness balanced with strong malty flavors and caramelized flavors.



Mashing Temperature



Step 1: Mashing

Mash in at 62°C during 60 minutes

Rest at 72°C during 10 minutes

Rest at 78°C during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 75-78°C

Step 3: Boiling

Duration: 70 minutes

Add 120 g of Magnum at the beginning of boiling

Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20°C (7 days)

Then mature during 2 weeks at 2°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

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