

# GERMAN ALT (All Grain)

Official NORTHERN BREWER Instructional Document

Alt refers to an old-school, top-fermented style of brewing ale rather than a relatively modern bottom-fermented lager. Altbier is especially associated with the city of Düsseldorf. Alts are a bit difficult to explain to the uninitiated - kind of like a hoppy Oktoberfest? A very malty pale ale? You'll just have to try a glass of coppery-brown, rich, caramelly, and bitter ale to get the idea.

**O.G: 1.052 READY: 6 WEEKS**

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks cold secondary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 4 lbs. German Munich malt
- 2 lbs. German Dark Munich malt
- 3.5 lbs. German Pilsner malt
- 0.5 lbs. Weyermann Caramunich II

## BOIL ADDITIONS & TIMES

- 1 oz. German Perle (60 min)
- 1 oz German Perle (30 min)
- 1 oz Hersbrucker (15 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F.

### - LIQUID YEAST OPTION:

Wyeast 1007 German Ale Yeast. Ferments dry and crisp, leaving a complex but mild flavor. Produces an extremely rocky head and ferments well down to 55° F. Apparent attenuation: 73-77%. Flocculation: low. Optimum temp: 55°-66° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. German Perle (60 min)

1 oz German Perle (30 min)

1 oz Hersbrucker (15 min)

## YEAST

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