

KEELER'S REVERSE BURSTER ALTBIER (All Grain)

Official NORTHERN BREWER Instructional Document

Brewing TV's Jake Keeler likes him some amber-colored, nicely-balanced quaffing beers - West Coast, Lowlands, Altstadt, wherever. This is a traditional Dusseldorfer-style Altbier - largely Munich malt with a little wheat for structure, showing a coppery color, crisp and clean profile, and a fairly moderate gravity for delectation by the half-liter. In the reverse of late-addition hopbursting, a single hefty dose of German hops is front-loaded before the boil even begins (first-wort hopping). Via the magic of wort chemistry some of the volatile aromatics are preserved, and the result is elevated - but not overbearing - bitterness with a residual hop aroma that manifests as earthy, cinnamon-like spice peeking through the clean, malty, bread-crusty nose of Munich malt.

O.G: 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-3 week secondary at 40° F; 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 8.75 lbs German Munich Malt
- 0.75 lbs. Weyermann Pale Wheat
- 0.5 lbs. Weyermann Caramunich III
- 0.25 lbs. Weyermann CaraAroma

Optimum temp: 60°-72°F.

BOIL ADDITIONS & TIMES

- 3 oz Spalt (First Wort Hop, add to wort as it drains from mash tun)

YEAST

- DRY YEAST (DEFAULT):

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

- LIQUID YEAST OPTION:

Wyeast 1056 American Ale.
Apparent attenuation: 73-77%.
Flocculation: low-medium.
Optimum temp: 60°-72°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

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