

SUPER ALT (All Grain)

Official NORTHERN BREWER Instructional Document

A few times every year, Altbier brewpubs in Dusseldorf brew a one-off batch that is stronger and hoppier than their regular ale and put it on tap unannounced and unadvertised; they call it Sticke (“secret”). Now you can replicate this clandestine specialty and enjoy it at peak freshness; whether or not you choose to tell your friends is up to you. Clean, dry and malty with yeast-bread overtones and a firm hop bitterness, this beer is a bit darker, bigger, and has a larger hop aroma than our traditional German Alt. Shhhh!

O.G: 1.066 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs. German Munich Malt
- 1 lbs. Weyermann Pale Wheat malt
- 0.5 lbs. Weyermann CaraAmber
- 0.125 lbs. Weyermann Carafa I

BOIL ADDITIONS & TIMES

- 2 oz. Tradition (60 min)
- 0.5 oz. Hersbrucker (30 min)
- 0.5 oz. Hersbrucker (5 min)

DRY HOPS

- 1 oz. Hersbrucker - add to secondary one week before packaging

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05.
Optimum temperature: 59-75°F
- **LIQUID YEAST OPTION:**
Wyeast #1007 German Ale Yeast.
Optimum temperature: 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

2 oz. Tradition (60 min)

0.5 oz. Hersbrucker (30 min)

0.5 oz. Hersbrucker (5 min)

DRY HOPS

1 oz. Hersbrucker – add to secondary one week before packaging

YEAST

DRY YEAST (DEFAULT):

Safale US-05.
Optimum temperature: 59-75°F

LIQUID YEAST OPTION:

Wyeast #1007 German Ale Yeast.
Optimum temperature: 55-66°F