

# LOVE2BREW

## NORTHERN GERMAN ALTBIER (ALL-GRAIN)



Our Northern German Altbier is an incredibly clean, easy drinking, and balanced beer. Deep brown in color the love2brew Alt has rich notes of biscuit, some slight toast, and hints of caramel flavor that blend together and linger on the tongue after each sip. Hop flavor is non-existent in this beer since you'll be using a high Alpha hop chosen for the ability to balance the potential sweetness from the malt blend. This brew works best with the liquid Altbier yeast and fermented a little cooler than typical ales to help provide the light body and drinkability that will leave you yearning for another pint!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.052
- 4.7% ABV (Estimated)
- IBUs: 28.8 (Moderate)
- SRM: 16.6 (Straw)
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 8 lbs. German Pilsner Malt
- 1 lb. German Dark Munich
- 8 oz. Caramunich Malt
- 6 oz. Chocolate Malt

#### Yeast Choices

- Safale US-05
- Dusseldorf Alt Yeast (WLP036)

#### Other

- 5 oz. Priming Sugar

#### Hops

- 1/2 oz. Warrior (Bittering)

### MASH INGREDIENTS:

- 8 lbs. German Pilsner Malt
- 1 lb. German Dark Munich
- 8 oz. Caramunich Malt
- 6 oz. Chocolate Malt

### MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1/2 oz. Warrior (60 Minutes)

### NOTES:

- For optimal results use liquid Dusseldorf Alt yeast and ferment and maintain temperature at 60°F.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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