

ALTBIER – NORTHERN GERMAN ALE

BJCP 2015: 7B



ALL-GRAIN METHOD (13010)

4.5kg JW Pilsner Malt



VITAL BEER STATS

Batch Volume: 23 litres

WLP036

Wyeast 1007

Boil Volume: 28 litres

K-97

Mash time: 60 mins @ 67°C

Boil time: 60 mins



SPECIALTY MALTS

0.45kg JW Crystal Dark Malt

0.115kg JW Chocolate Malt



HOPS

60g Perle @ 60 (Bittering hops)

30g Hallertau @ 5 (Aroma hops)



OTHER ADDITIONS

Whirlfloc Tablet @ 10 (Boil)



SUGGESTED YEAST

Wyeast 1007 – German Ale

WLP036 – Dusseldorf Alt Ale

Fermentis K-97



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 67°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.047
Estimated F.G. : 1.011
Estimated ABV : 4.7%

SRM : 17
IBUs : 58

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A well-balanced, well-attenuated, bitter yet malty, clean, and smooth, amber- to copper-coloured German Beer. The bitterness is balanced by the malt richness.

Aroma: Clean yet robust and complex aroma of grainy-rich malt and spicy hops with restrained fruity esters. The malt character reflects German base malt varieties, with rich baked bread and nutty-toasty bread crust notes.

Appearance: Light amber to deep copper colour. Brilliant clarity. Thick, creamy, long-lasting head.

Flavour: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. Spicy, peppery, or floral hop flavour can be moderate to low.

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Despite being very full of flavour, is light-bodied enough to be consumed as a session beer.