



ALTBIER – NORTHERN GERMAN ALE



ALL-GRAIN METHOD (13010)

- 4.5kg JW Pilsner Malt



SPECIALTY MALTS

- 0.45kg JW Crystal Dark Malt
- 0.115kg JW Chocolate Malt



SUGGESTED YEAST

Liquid:

- Wyeast 1007
German Ale



HOPS

Note: Times refer to 'time remaining in boil'

- 60g Perle @ 60 min (Bittering hops)
- 30g Hallertau @ 5 min (Aroma hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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 study 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.