



American Homebrewers Association®

BIG BREW

2016

“Strike Team Chanukah Altbier” – All Grain

Northern German Altbier

Recipe for 5 gallons (18.93 L)

Fermentables

- 7.0 lb (3.18 kg) 2-row malt
- 2.0 lb (0.91 kg) Dextrine malt
- 1.0 lb (0.45 kg) Caramel malt (60° L)
- 0.3 lb (0.14 kg) Carafa malt (400° L)

Hops

- 1.0 oz (28 g) Magnum pellet hops, 13.5% a.a. (60 min)
- 1.0 oz (28 g) Columbus pellet hops, 14.3% a.a (5 min)

Yeast

Wyeast 1007 German Ale Yeast, or White Labs WLP036 Dusseldorf Alt Yeast, or White Labs WLP029 German Ale/Kölsch yeast, or a sufficient yeast starter

Misc.

- 0.75 tsp (3 g) Irish moss added 15 minutes before end of the boil (optional)

Brewers Specifics

- Mash grains at 152° F (67° C) for 60 minutes
- Mash out at 168° F (76° C), with pre-boil wort volume of 6.5 g (25 L)
- Bring to a rolling boil for 60 minutes, add hops at specified intervals from end of boil
- Chill wort to 65° F (18° C) and pitch yeast
- After 5 days, rack to secondary fermenter and age for another 25-30 days at 30-35° F (1-2° C)
- Keg at 2.5 volumes of CO₂ or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 60 minutes

Original Gravity: 1.058 (14° P)

Final Gravity: 1.020 (5° P)

SRM: 17°

IBU: 57

ABV: 5%

Brewhouse Efficiency: 75%