

ALTERNATIVE PATH – ALTBIER

AMBER BITTER EUROPEAN BEER – ALTBIER

OVERVIEW

Dry, Malty German ale. Malt emphasis with notes of roast, bread, biscuit and a light caramel finish. (Think Kolsch and Brown ale love child)

BATCH STATISTICS

MASH WATER:	16.91 LITRES
SPARGE WATER:	13.55 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.046
FINAL GRAVITY:	1.009
ASSUMED EFFICIENCY:	75%
ABV:	4.86%
BITTERNESS:	31.2 IBU
COLOUR:	16 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 2.9 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 1.1 KG
WEYERMANN – CARAMUNICH III – 0.33 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.14 KG

MASH PROFILE

SACC REST	67°C FOR 45 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – TETTNANG – 50g – 4.5% AA – 60 MINS – 25.7 IBU
BOIL – HALLERTAUER MITTELFUEH – 25g – 4% AA – 15 MINS – 5.5 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – HALLERTAUER MITTELFUEH – 25g – 4% AA – 0 MINS – 0 IBU

YEAST

FERMENTIS K-97 – SAFALE GERMAN ALE (2 PKG)
ATTENUATION: 81%
FERMENTATION TEMP RANGE: 15°C – 20°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

15°C FOR 1 days
16°C FOR 6 days
18°C FOR 2 days
20°C FOR 1 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 3.02 G
MASH – GYPSUM (CaSO4) – 4.53 G
*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THE BEST WAY WE COULD DESCRIBE THIS BEER – THE LOVE CHILD OF A BROWN ALE AND A KOLSCH.

LONGER CONDITIONING TIMES WILL DO THIS BEER A GREAT DEAL TOO! (IF YOU CAN STAY AWAY FROM IT FOR LONG ENOUGH)