



WHAT'S IN THE BOX

1 GALLON NEW ALTBIER 9/17

Try new and unique grains, hops, yeast, and an extra fun item just for you! Use these items all together and follow our suggested recipe, or save part of the recipe and put it in a different beer you want to try down the road. We keep things separate so you can take these items and **do what YOU want with them... That's why we homebrew isn't it?**



Avangard Munich Malt

Munich malt starts out just like other 2-row malts, but the combination of a long drying phase at a low temperature and a high kiln-off temperature is essential to creating Munich malts. The chemical changes that occur during this stewing/kilning process – including the production of melanoidins – are essential to the nutty/malty/bready/toffee characteristics that Munich malt imparts to beer.



Huell Mellon Hops

Bred at the Hop Research Institute in Hüll, Mandarina Bavaria displays pleasant fruitiness in finished beers.

Aroma: Specific aroma descriptors include fruity and citrus, specifically distinct tangerine and citrus flavors.



Imperial - Kaiser

A traditional alt strain, Kaiser is ready to produce an array of German style beers. It will keep the beer clean and allow the delicate malt flavors and aromas to shine through. Characteristics of this strain make it a good choice for traditional Berliner weisse fermentations. Kaiser is a low flocculating strain, so expect long clarification times, but very low diacetyl levels. See insert for product use.
Temp: 56-65F, 13-18C
Flocculation: Low
Attenuation: 73-77%



Mandarina Bavaria Hops

Mandarina Bavaria was admitted 2012. This new variety from Hüll (Germany) is due to its aroma- and taste characteristics classified as "Flavor Hops". Mandarina Bavaria has a pleasantly fruity aroma revealing a strong tangerine note with slightly sweet aroma impressions. Mandarina Bavaria is suitable for the use in top- and bottom-fermenting beer. The unique character can be individually adjusted to existing beer flavor profil. Mandarina Bavaria – brewed beers demonstrated high quality of bitterness and most notably an upgrade of flavor profile of these brews. The special aroma notes of Mandarina Bavaria can be carried over from hops to finished beer when dry-hopping technique is applied.

HOW WE WOULD USE IT ALL

...but what do we know.

THE RECIPE: **1#** Avangard Vienna Malt, **.4#** Avangard Munich II, **.4#** Avangard Pilsner, **.1#** Briess Caramel 120^l, **.4 oz** Mandarina Bavaria Hops, **.3 oz** Huell Mellon Hops, Imperial **G02** Kaiser Yeast

THE MASH: Heat 3.5 gallons mash water to 165°. Mash at 152° for 75 min. Sparge with 5 gallons water at 168° over 35 min.*

THE BOIL SCHEDULE: .2 oz Mandarina @ 60 min (start timer), .1 oz Mandarina @ 30 min, .1 oz Mandarina @ 15 min, .2 oz Huell Mellon @ 10 min, .1 oz Huell Mellon @ 0 min.

THE NUMBERS: Ferment @ 62° Original Gravity: 1.050 Final Gravity: 1.011 IBUs: 44 SRM: 13 ABV: 5.1% Efficiency @ 72%*

*All volumes, temps, and numbers will vary with different brewing systems. These are recommendations and estimates.