



Castle Tower Sticke Alt (All Grain)

The sun has already set beyond the Rhine and an evening mist weighs upon the air as you move beyond the castle tower and across the brick square to the old town, where you are guided by a secret so compelling that the images of this captivating copper ale occupy your mind until you take your seat in the ancient pub and are immediately served a tall glass of this intriguing, mysterious brew. For in this glass, where the diminutive bubbles effervesce to a creamy, off-white head, you behold a beverage so utterly brimming with complexity, which unravels upon your tongue with rich, crisp maltiness and dauntless noble hops, that your first sip is an epiphany, and now you have been anointed into this secret society. But this revelation is now your burden. Keep the secret safe.

(Confidential beer lesson: On the third Tuesdays of January and October, brewpubs in Dusseldorf's old town, called the Altstadt, release their secret, darker and richer versions of altbier called sticke alt (pronounced "shtick-uh ullt"). Of course, we could tell you more, but then we'd have to kill you.)

Just the Facts, Ma'am:

BJCP Style: 7C. Düsseldorf Altbier
Original Specific Gravity: 1.062 - 1.066
Final Specific Gravity: 1.011 - 1.015
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.7%
Color: 16 SRM (A Secret Society Shade of Copper!)
International Bittering Units: 38
Time to Awesome Drinkability: 7 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

7.0 lbs Pilsner Malt
2.8 lbs Light Munich Malt
8 oz Caravienne Malt
8 oz Vienna Malt
4 oz 10L Crystal Malt
2 oz De-husked Carafa II Malt
2 oz De-husked Carafa I Malt

Hops & Hop Addition Schedule:

½ oz Saaz Hops (Bittering, 60 Minutes)
¼ oz Hallertaur Hops (Bittering, 60 Minutes)
¾ oz Spalter Hops (Bittering, 60 Minutes)
½ oz Tettnang Hops (Bittering, 60 Minutes)
½ oz Saaz Hops (Bittering, 30 Minutes)
¼ oz Tettnang Hops (Flavor, 10 Minutes)
¼ oz Hallertaur Hops (Aroma, 1 Minute)
¼ oz Tettnang Hops (Flavor & Aroma, After Boil Steep)
¼ oz Spalter Hops (Flavor & Aroma, After Boil Steep)

Yeast:

Liquid Yeast: Wyeast 1007 German Ale Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

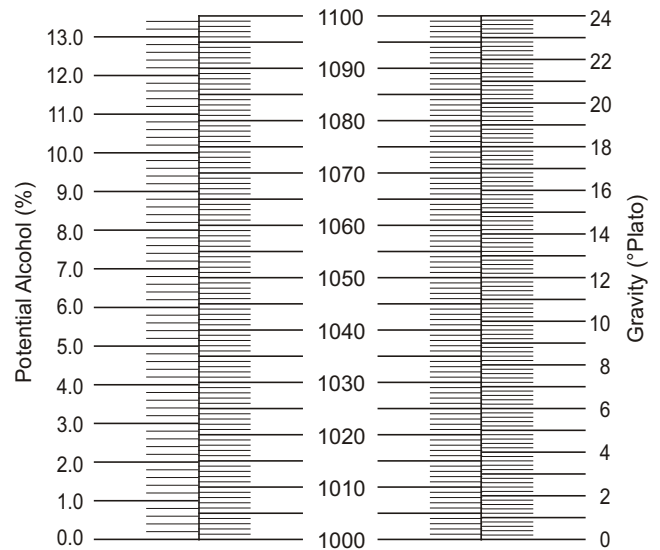
Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

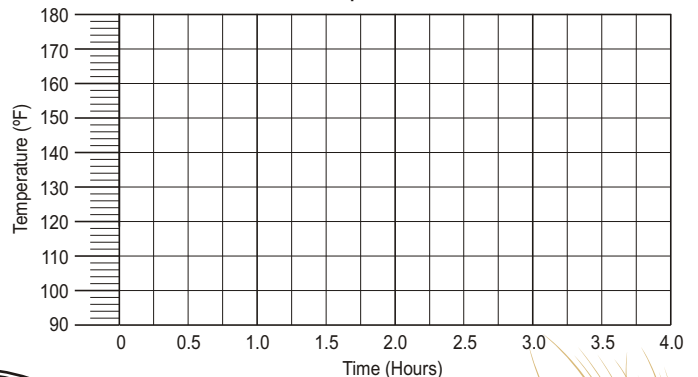
Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

OG



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!