

Old Town Alt (All Grain)

Alt is German for old, which refers to the traditional method of ale brewing before the advent of lagers. Altbiers are wonderful, medium-bodied amber ales featuring an admirable balance between malty smoothness and hoppy bitterness. Old Town Alt is true to its heritage, with its rich malt body skillfully balanced by noble hop bitterness, all winding down to a smooth caramel finish.

Just the Facts, Ma'am:

BJCP Style: 7A. Northern German Altbier
 Original Specific Gravity: 1.050 - 1.054
 Final Specific Gravity: 1.010 - 1.014
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.2%
 Color: 12 SRM (Like freshly minted copper!)
 International Bittering Units: 29
 Time to Awesome Drinkability: 6 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:

8.4 lbs Light Munich Malt
 4 oz Caravienne Malt
 4 oz Caramunich Malt
 4 oz Carapils Malt

Hops & Hop Addition Schedule:

1 oz Hallertau Hops (Bittering, 60 Minutes)
 1 oz Spalt Hops (Bittering, 30 Minutes)
 1 oz Hallertau Hops (Flavor & Aroma, 10 Minutes)

Yeast: Liquid Yeast: Wyeast 1007 German Ale Yeast OR Wyeast 2565 Kolsch
 Or

Dry Yeast: Safale K-97 German Ale Yeast OR Nottingham Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

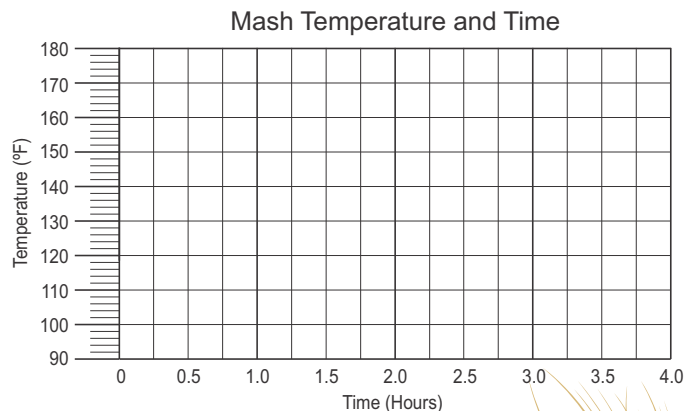
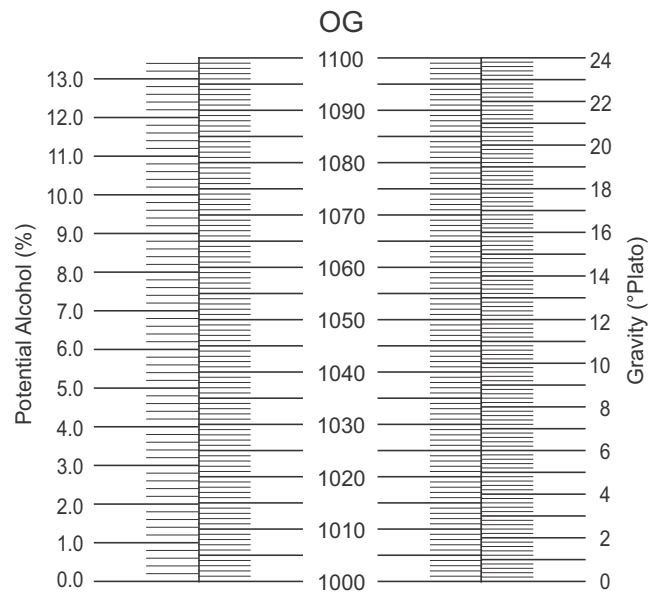
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 152°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!) (/ /)



Boomchugalug.com