



Anacortes Alt *940 S. Spruce St., Burlington WA, 98233 360-293-0424*

Northern German Alt

Subtle malty aroma, with balanced hop presence. Finishes smooth, with a clean lager-like character.

OG=1.049, FG=1.011, ABV=5%, IBU=33

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill

7.5 lb. Bestmalz Best Pilsen

2.5 lb. Briess Bonlander Munich Malt

.5 lb. Briess Crystal 60

2 oz. Briess Black Malt

Hops:

1 oz. Cascade (60min)

1 oz. Saaz (10min)

Yeast:

1st choice Wyeast- 1007 German Ale (55-68°F)

Bottling Primer:

5oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 55-68°F (12-20°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit). Try to ferment on the cooler side of the yeast's temperature range, for a crisper, lager-like finish.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	