# Altbier

1. History
   1. Pre-lager Germany
   2. From region around Düsseldorf
2. Characteristics
   1. Most are in the amber/copper spectrum,10-20 SRM
   2. Malty and med-full bodied yet dry
   3. Can be bitter but doesn’t have to be
   4. Moderate gravity
   5. High attenuation, dry
   6. Creamy, long-lasting head
   7. Variations
      1. Sticke – higher gravity, more bitter
      2. Barleywine – imperial sticke alt
3. Commercial Examples
   1. Old World
      1. Zum Uerige – very hoppy & aromatic w/ long-lasting malty finish
      2. Diebels – full-bodied, deep copper
      3. Frankenheim – Lighter & hoppier
      4. Füchschen – brilliant copper w/ aromatic dry hop finish
   2. New World
      1. Alaskan Amber – low in hop flavor, dry finish
      2. St. Stan’s Amber – very malty w/ slightly aromatic hop finish
      3. Widmer – balances malt w/ assertive bitterness
4. Brewing
   1. Pils malt base
      1. Long, low temp mash for max fermentability (148-149°)
      2. Can also include alpha rest (~156°F)
      3. Include protein rest (122-131°F) to enhance body
   2. Munich or Vienna (up to 50%)
   3. Wheat (5-15%)
   4. Crystal malt (up to 15%), < 60°L
   5. Roasted malt, for color
   6. Water, sulfate to sharpen hops
   7. Sugar, 5-10%
   8. Hops, 25-50 IBUs, can use significant late addition hops
      1. Noble varieties best, Hall. Mitt., Perle or Spalt
      2. American “nobleish” hops –Mt. Hood, Liberty, Crystal, Perle
      3. Significant leeway w/ regard to finishing hops
   9. Yeast WY 1007
   10. Lager 2-8 weeks @ 32-40°F

# Recipe

OG: 1.050 (12°P), FG: 1.010

60 IBUs

70 min. boil

96% pils malt

2.5% CaraMunich III

1.5% Carafa

125°F – 20 min.

144°F – 60 min.

158°F – 20 min.

169°F – 15 min.

24 IBU Hallertauer Mittelfrüh (70 min.)

26 IBU German Opal (70 min.)

2.5 oz. Spalter Spalt (15 min.)