

Dusseldorf Altbier

The Numbers

Batch size: 6 gallons

Efficiency: 75%

OG: 1.048

IBU: 38.2

SRM: 15.5

The Malts

US 2 Row

Munich 10L

Vienna

CaraMunich 60L

Carafa III

Pale Chocolate

Weight

2.72 kg (6.0 lbs)

0.68 kg (1.5 lbs)

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0.23 kg (0.5 lbs)

0.08 kg (0.19 lbs)

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Percent

60.7

15.2

5.7

5.1

1.9

1.9

The Hops

Magnum @ 60 min

Hallertauer Hersbrucker @ 15 min

Weight

18 g (0.63 ozs)

42 g (1.5 ozs)

IBUs

31.2

6.9

The Yeast

Wyeast #1007 German Ale

The Process

Mash at 149 F (65 C) for 45 mins, 168 F (75.5 C) for 10 mins

Boil for 90 minutes

Ferment at 60 F (15.5 C)