

Tree Hugger Organic Altbier ALL GRAIN

The rare German ale, altbier is an old beer style from the cooler climate of Westphalia. Typically fermented on the cooler side of ale fermentation ranges (the low sixties) this crisp ale has a rich caramel character balanced with noticeable German hop presence. We made this hard to find style organic so that you have lots of reasons to feel superior to your ignorant friends.

Ingredients

10 lb. Great Western Organic 2-row Pilsner
.5 lb. Briess Organic Crystal Malt 60° L
.5 lb. Briess Organic Crystal Malt 120° L

1 oz. Organic Tradition Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. Organic Tradition Hop Pellets (Finishing) with 5 minutes left in the boil.

Wyeast 1007 German Ale Yeast

4 Muslin Bags

5 oz Priming Sugar (for bottling)

These malted grains are all **crushed together** in a clear plastic bag.

Statistics

Original Gravity	1.053
Final Gravity	1.014
Percent Alcohol	%5.2

Procedure

A **few hours before you begin to brew**, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

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