

Basic Beer Recipe



Gestalt Alt

Our alt malt recipe produces a prelager style of German ale. It is a complex and malty beer, with a dense, rocky head during fermentation. This kit contains: 6.6# of Gold malt extract, 1 oz. Perle hops, 1 oz. Tettnang hops, and steeping grains 8oz Vienna malt, 4 oz. Wheat malt, and 8 oz Crystal malt (10L).

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed adjunct grains into the enclosed grain sack and place into 6 quarts of cold water. Bring the water just below a simmer (170F), hold for 15 minutes, then remove the grain sack.

2. Turn off the heat and empty the malt extract while stirring constantly into the hot water. (The extract may pour more easily from the can if you first pierce the top of the can and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring)

3. Add 1 oz of Perle hops and boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Add ½ oz of the Tettnang hops. Boil for 10 minutes and add the last ½ oz of Tettnang hops. Boil 5 minutes. End boil. Place pot into ice bath.

5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.

6. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top off to 5.25 gallons with cold water.

7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Some liquid yeasts must be ‘popped’, and made a starter of (optional). (Follow the directions on the package). Instructions are on the yeast package. You may also choose a **White Labs** or **Wyeast** liquid yeast that may be ‘pitched’ into your wort when you brew.

8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 5-7 days. If doing a double stage fermentation, syphon the beer into the carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). After this early fermentation transfer the beer to a cool area, 40-55F, and keep cool for 3-4 weeks for authentic Alt beer flavor. The closer to these cool temps the better. After this time the beer may be bottled.

9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.

Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.

10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.

11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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