

Altbier

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

CTRL, ALT, DEL! Its time to unplug and enjoy this copper, malty beer. More reminiscent of a Lager than an Ale, this is an easy drinking malty light ale.



Sourced from a small brewpub in Cologne, Germany, this strain is fitting for German ales such as kölsch and altbier. Known for accentuating hop flavor and bitterness while creating crisp, clean lager like characters.

TASTING NOTES:

Rasin | Dried Cherry | Brown Sugar

PAIRINGS:

Baba Ghanoush | Margherita Pizza

STATS	
ABV(%):	4.8
IBU(ppm):	16.5
SRM:	14.9
OG/Plato:	1.048/11.9P
FG/Plato:	1.011/2.8P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

A traditional altbier-style yeast from Düsseldorf, Germany. It produces clean, malty German brown and amber ales. This strain keeps the contribution of hop bitterness in the background while promoting sweet malt notes.

TASTING NOTES:

Toasty | Caramel | Peppery

PAIRINGS:

Cacio e Pepe | Sausage Pizza

STATS	
ABV(%):	4.0
IBU(ppm):	15.0
SRM:	14.6
OG/Plato:	1.048/11.9P
FG/Plato:	1.017/4.3P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

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YEAST:

WLP029 Kölsch Ale Yeast or
WLP036 Dusseldorf Alt Ale Yeast



HOPS:

BOIL	WHIRLPOOL
Saaz (1.2kg/30 min)	Tettnang (1kg/60min)



MALT:

Pale Malt (200kg/70.2%)
Carfoam (24.9kg/8.7%)
Caramel Aromatic (24.9kg/8.7%)
Caramunich III (35kg/12.3%)

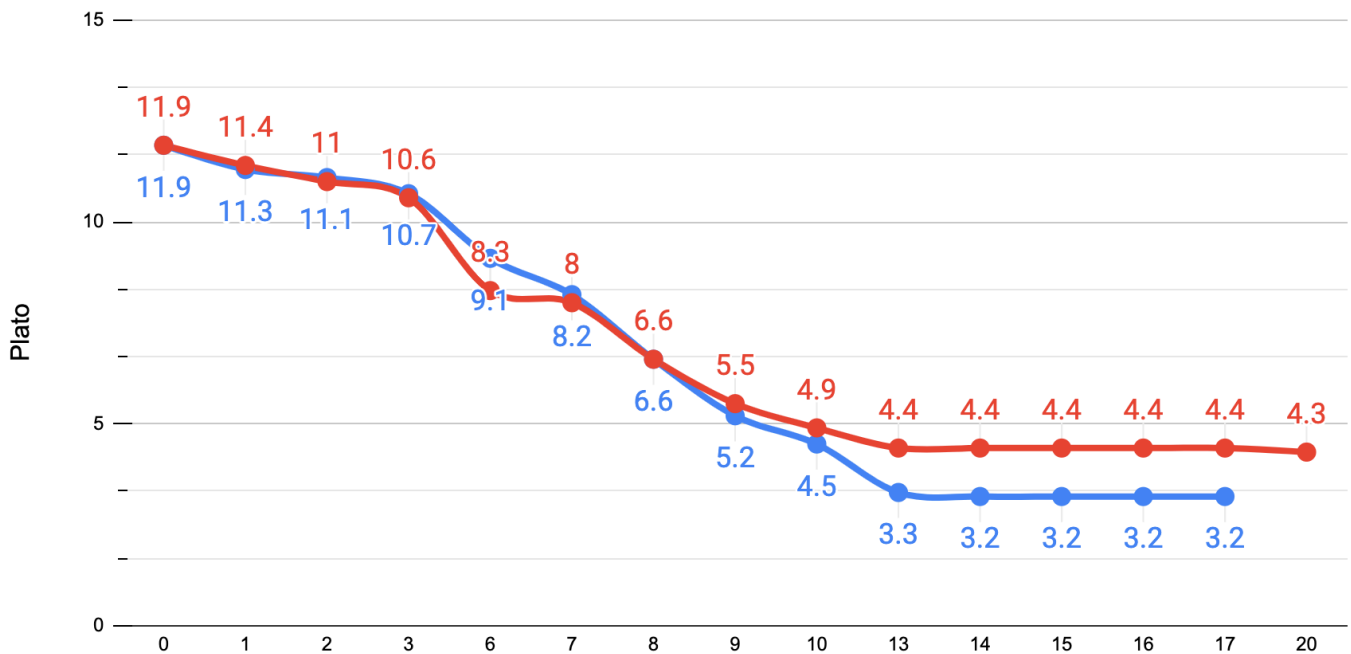


OTHER:

Servomyces (12g)
Brewzyme-D (10mL)
Clarity Ferm(210mL)

Gravity (Plato)

● WLP029 - German Ale/Kolsch Yeast ● WLP036 - Dusseldorf Alt Yeast



	WLP029	WLP036
App. Attenuation (%):	76.0	63.3
Starting pH:	5.0	5.0
Final pH:	4.7	4.6
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP029	WLP036
Diacetyl Total (ppb):	81.6	21.6