

DUSSELDORF ALT BIER

A Signature Series Kit By Ryan Barto

SUGGESTED YEAST

White Labs: WLP036 Dusseldorf Alt
Wyeast: 1007 German
Omega: Kolsch II
CellarScience Dry: GERMAN
LalBrew Dry: Nottingham

ME KIT

• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Munich
- 8 oz Vienna
- 8 oz Crystal 40°L
- 2 oz Chocolate Malt

DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Munich
- 8 oz Vienna
- 8 oz Crystal 40°L
- 2 oz Chocolate Malt

ALL-GRAIN KIT

• 8 lbs 2-Row

SPECIALTY MALTS:

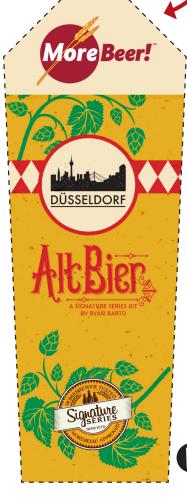
- 1 lb Munich
- 8 oz Vienna
- 8 oz Crystal 40°L
- 2 oz Chocolate Malt

SAOH

- 0.5 oz Magnum Boil last 60 min
- 0.5 oz Saaz Boil last 20 min
- 1 oz Mt. Hood Add at flameout/0 minutes

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 154°F. This recipe calls for a 90 minute boil, the bittering hops are added with 60 minutes remaining.

We recommend a fermentation temperature in the 62-64°F range for 2 weeks. Lager at 40°F for 4-8 weeks (if you can keep your hands off it for that long).

BREWING ALL-GRAIN?

BEER STATS

EST. ORIGINAL GRAVITY

1.052-56

ACTUAL O.G.

SRM: 17

IBU'S: 37

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

DUSSELDORF ALT BIER BY RYAN BARTO on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033 OR EMAIL US 24/7

RECORD KEEPING



DATE BREWED _____ GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS (*)



STRIKE WATER TEMP _____

MASH TEMP ____

NOTES: info@morebeer.com

BREWING CALCULATORS morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!**