



Alt Bier

A SIGNATURE SERIES KIT
BY RYAN BARTO



CUT THIS OUT FOR
YOUR TAP HANDLE

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

LME 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

HOPS

- 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 D1282 PERFECTLY



XKIT851

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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?

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



NEED HELP?

SEARCH

DUSSELDORF ALT BIER
BY RYAN BARTO
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
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GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

BEER STATS

EST. ORIGINAL GRAVITY
1.052-56

ACTUAL O.G.

SRM: 17

IBU'S: 37

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

NOTES:

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 _____

BREWING CALCULATORS

morebeer.com/calc

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