

# MARYLAND HOMEBREW

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## GERMAN ALT

SG 1.040 FG 1.014

### Ingredients:

2 cans 3.3 # plain light liquid malt extract  
1 lb. light dried malt extract  
.5 lb. Crystal 80  
1/4 lb. Chocolate Malt  
1 oz. Perle Hop pellets (boil)  
1 oz. Tettnang hop pellets (boil)  
1 oz. Tettnang Hop pellets (last 2 minutes)  
1 pkg. Burton water salts  
1 tsp. Irish moss  
1 Vial White Labs German Ale Yeast or One package Nottingham dried ale yeast  
3/4 cup priming (corn) sugar

### Directions:

1. Steep the grains in about 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and bring to a boil.
3. Remove from heat and add malt extract, 1 oz. of Perle, 1 oz. Tettnang. Return to heat and boil for 20 minutes.
4. Add Irish moss and Burton water salts and continue to boil for 15 minutes. During last 2 minutes, add 1 oz. Tettnang hop pellets.
5. Combine wort with water to make 5 gallons.
6. Pitch yeast when wort temperature is approximately 78°.
7. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
8. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
9. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed until it's ready to drink, but it will improve if you age your beer another two to three weeks.