

## Alt of My Mind Ale

Recipe for 5 US gallons (19L)

**Description:** This classic style Altbier is cold conditioned to reduce overall fruity esters. Slightly sweet with warm, rich malt tones, it finishes crisp and dry

Quantity	Ingredients	Comment
6 lbs	Briess CBW® Pilsen Light LME	
1.5 lbs	Briess Bonlander® Munich Malt	
1.0 lbs	Briess Caramel Malt 60L	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
0.75 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil time
0.5 oz.	Spalt or Saaz Pelletized Hops (4%AA hop)	25min boil time
0.5 oz.	Spalt or Saaz Pelletized Hops (4%AA hop)	5min boil time
1 vial	WLP036 Dusseldorf Alt Yeast	

### Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 155-160° F for 45 minutes.
2. Add CBW® Pilsen Light LME and bittering hops and bring to a boil for 45 minutes.
3. Add Irish Moss and second hops, Boil an additional 10 minutes.
4. Add final hops. Boil 5 more minutes.
5. Cool to 70° F, oxygenate wort and add 1 vial WLP036 Dusseldorf Alt Yeast.

### Fermentation:

Primary: 10 Days at 63-68°F  
Secondary: 35 Days at 35°F  
Bottle condition

Original Gravity:	1.050	Final Gravity:	1.014
Alcohol by wt:	3.8%	Alcohol by vol:	4.7%
IBU:	36	Color(Lov):	14-18