



BRIESS[®]

MALT & INGREDIENTS Co.

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All Natural Since 1876

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Dusseldorf Alt

Recipe for 5 US gallons (19L)

Description: Fermenting at cool ale temperatures develops the clean and smooth, yet rich malty character of this German-style beer.

Quantity	Ingredient
5.5 lbs	Briess Pilsen Malt
3.0 lbs	Briess Bonlander [®] Munich Malt
4.0 oz	Briess Chocolate Malt
1 vial	WLP036 Dusseldorf Alt Yeast

Total boil time = 90 minutes

1. 1.5 oz Hallertau Pelletized Hops (6% AA) – boil 90 minutes
2. 1.0 oz Saaz Pelletized Hops (4% AA) – boil 30 minutes

Specs:

1. Mash at 148° F for 90 minutes.
2. Ferment at 62° - 66° F
3. OG 1.046
4. FG 1.008
5. IBU 47
6. SRM 20
7. ABV 5%