Anacortes Alt

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Northern German Alt

Subtle malty aroma, with balanced hop presence. Finishes smooth, with a clean lager-like character. **OG=1.047, FG=1.012, ABV=4.7%, IBU=37**

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Steeping grains:

- .5 lb. Crystal 60
- 2 oz. Black Malt

Extracts:

3.3 lb. Pilsen Light liquid malt extract (LME)3.3 lb. Munich liquid malt extract (LME)

Hops:

- 1 oz. Cascade (60min)
- 1 oz. Saaz (10min)

Bottling Primer:

5oz. Priming Sugar (Corn Sugar)

BREWING INSTRUCTIONS

(Read completely before brewing)

- If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
- Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min remove the grain bag and discard.
- 3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over.
- 4. Add **1 oz. Cascade** and set timer for **60** minutes.

- 5. With **10** minutes remaining, add hop **1 oz.** Saaz.
- After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
- Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
- 8. Add (pitch) **yeast** when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
- Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
- 10. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks).
- 11. Prepare to bottle by boiling 5 oz. **priming sugar (corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
- 12. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
- 13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Try to do your secondary fermentation on the cooler side of the yeast's temperature range, for a smoother, lager-like finish.

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