



# The Divine Cupcake

Organic Cafe

## FREE WEDDING Consultation

Mention this ad for a FREE Drink at your consultation

Dairy, Sugar or Gluten Free Options Available

W. 11th @ Chambers

Order online at

[divinecupcake.com](http://divinecupcake.com)

541.543.5757

## Tasty Food and Great Times!



13 TV's  
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[WWW.OVERTIMEGRILL.BIZ](http://WWW.OVERTIMEGRILL.BIZ)

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RECIPE | Altbier  
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INITIAL RELEASE: 1984

BATCH SIZE: 10.0 Bbl

---MALT---

Pale Malt	550 lbs
Munich Malt	60 lbs
Caramel 40L	50 lbs
Roast Malt	11 lbs
Chocolate Malt	9 lbs

---HOPS---

Alchemy	90 min BKO	2.4 lbs	(15.4% alpha)
Willamette	0 min BKO	3.7 lbs	(5.5% alpha)

BKO= Before end of boil

---ADDITIVES---

Mash Salts	.75 lbs	CaSO <sub>4</sub>
Kettle Salts	1.0 lbs	CaSO <sub>4</sub>
Irish Moss	.16 lbs	

---TARGET PARAMETERS---

Mash-in	130-135 °F
Rest Time	15 min
Conversion Temp	159-160 °F
Rest Time	30 min

Kettle Full Plato	11.5 °P
Fermentation Temp	68 °F

Original Gravity	12.0 °P
Terminal Gravity (AE)	2.3 °P
Bitterness Target	40 IBUs
ABV Target	5.0%

Yeast	Alt Yeast
Pitching Rate	12 Million/ml

OUR FIRST BREW, AND STILL A FAVORITE.

YOURS TO ENJOY. *Pat K*

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BREWING WITHOUT BOUNDARIES  
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