



Our Biggest Sale
of the Year!

20% OFF*
STOREWIDE
SALE

JUNE 16-30



5th & Olive Street
541-342-6820

25th & Willamette
541-349-0556

Mon-Sat 10-6
Sun 10-5



* Limited to stock on hand. Some exclusions apply.

RECIPE | Altbier

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 CaSO₄
Kettle Salts 1.0 lbs CaSO₄
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. *Pete K*

BREWING WITHOUT BOUNDARIES

