

# ***“Ich bin ein Alt-bierliner!”***

a presidential düsseldorffer altbier

**INCLUDES:** 6.6 lbs. Amber malt extract  
2 oz. Sterling hop pellets (bittering/finishing)  
3/4 lb. 60 lovibond crystal malt  
1/3 lb. Black Patent malt  
Yeast  
Priming sugar  
Hop and Grain bags  
Caps

**HOW-TO:**

1. Place grain in large grain bag. Put into **stock** pot with at least gallons of water. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.
2. Remove grain bag and bring the “tea” to a boil. Remove from heat and add both cans of malt extract. Return to heat and bring back to boil.
3. Boil for five minutes. Be sure to stir constantly - you don’t want to scorch the malt extract or have a boil-over, because they’re very messy and suck to clean up.
4. Add 1 ½ oz of Sterling hops in hop bag. Set your timer for 60 minutes.
5. At end of boil, add the rest of the Sterlings in the other hop bag. Chill to around 70 degrees, top up to five gallons and pitch yeast.
6. When fermentation is complete, rack to a secondary fermenter or skip to the bottling. Let age for at least 2 weeks (or as long as you can keep your anxious paws off of it) before bottling. Prime with corn sugar.

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