

“Tiger Tank” Altbier



Malt Base 7.2 lbs. Lme OR 6lbs DME

Specialty Grains 12 oz Crystal 60 L, 1 oz Carafa

Hops: 8 HBU Cluster (Bittering), 3 HBU Hallertau (Finishing)

Other 3 Hop Sack, 5 oz. Priming Sugar

Suggested Yeast: White Labs Dusseldorf Alt (when available), White Labs German Ale/Kolsch, Wyeast 1007

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Cluster Hops**, and continue boil for 55 min. Add **Hallertau Hops**, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity: 1.054– 1.056
Final Gravity : 1.008 – 1.014
Alcohol by Volume: 4.0% - 5.0%