

# Alt

## Extract:

7lbs 8oz. German Pilsner Malt Extract  
1 lb German Munich Malt  
4 oz. German Black Malt  
4 oz. German Cara-Munich Malt  
3 oz Pale Chocolate Malt  
¾ oz Magnum Hops (Bittering)  
Whirlfloc tablet or Irish Moss  
Wyeast 1007 (a starter is recommended) or 2  
packets S-23 Dry lager yeast.



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Magnum, 60 min)
- Add Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 60°F until completed
- Once finished, lager at 40°F for 4 weeks before bottling.

**Other Options:** For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

## All Grain:

10 lbs German Pilsner Malt  
1 lb German Munich malt  
4 oz. German Black Malt  
4 oz. German Cara-Munich Malt  
3 oz Pale Chocolate Malt  
¾ oz Magnum Hops (Bittering)  
Wyeast 1007 (a starter is recommended) or  
2 packets S-23 Dry lager yeast.

## Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Bring to boil for 5 min. then add bittering hops (Magnum, 60 min). Add Whirlfloc tablet or Irish Moss with 15 min remaining. Cool wort and pitch yeast, fermenting at 60°F. Once finished lager at 40°F for 4 weeks before bottling.