



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

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| Beer Name | Dusseldorf Alt |
| Competition | July 2007 The Grove Leeds NCB Competition |
| Brewer | Tom Yates |
| Beer Type | Alt Bier |
| Original Gravity | 1046 |
| Final Gravity | 1006 |
| Brew Length | 24 litres |
| Malt Schedule | 4kg. Lager Malt 1kg. Pale ale malt 500gms. Crystal 120 ebc A 20 minute protein rest at 120degF was used then the mash raised to 150degF for 1 hour. |
| Other Ingredients | |
| Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min | 75gms. Saaz 3.2%aa 45gms. Halletauer Mittelfruh 3% aa. Boil all hops for 90 mins. |
| Boil Time | 90 mins without lid |
| Yeast | Brewferm Belgian Lager at 12deg.C |
| EBU Bitterness | Approx..39 ebu |
| ABV | 5.4% |
| Brewers Comments | |