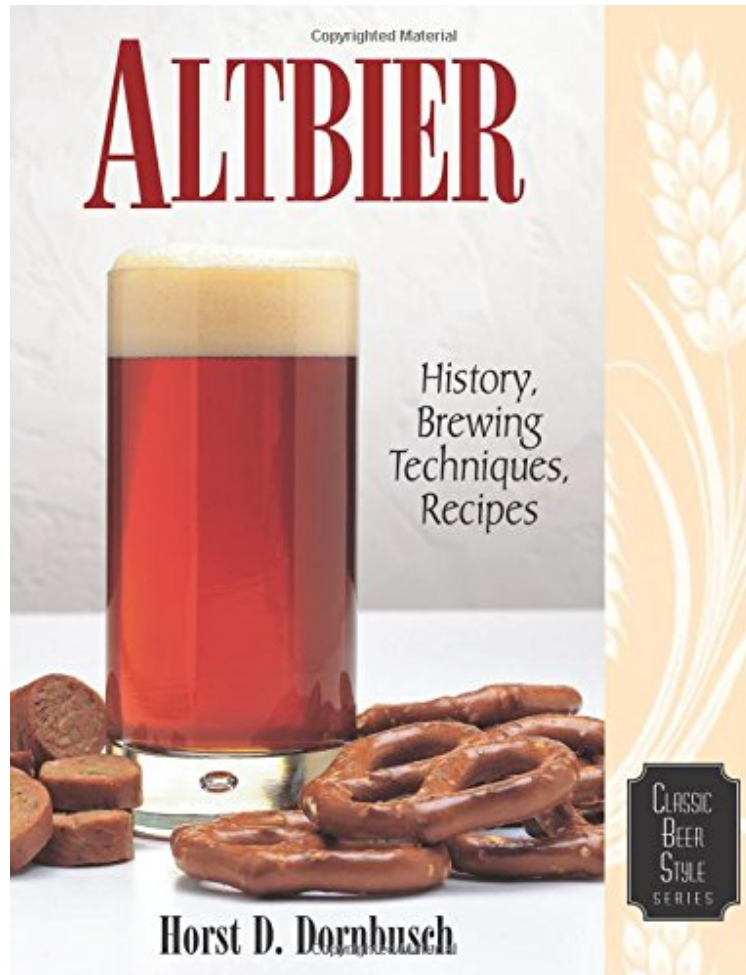


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## Altbier: History, Brewing Techniques, Recipes (Classic Beer Style Series, 12)

*Horst D. Dornbusch*

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**Horst D. Dornbusch : Altbier: History, Brewing Techniques, Recipes (Classic Beer Style Series, 12)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Altbier: History, Brewing Techniques, Recipes (Classic Beer Style Series, 12):

6 of 6 people found the following review helpful. Knows his stuff By Cate Swan I'm going to be brewing an alt and I got a recipe on line, and also have a couple of how-to-brew-beer books, BUT I had too many unanswered questions. This is relatively small, very concise, clearly written book on alts, by a man who hails from that part of Germany and learned how to brew them himself. Because it's a book specifically about altbier it covers territory that other brew books don't. An example: "If you prime your beer, avoid sugar, which can contribute a slightly sour aftertaste to the brew. Always use light dried malt extract (DME) instead." That statement, of course, refers to altbiers. He covers

commercial, homebrew all-grain, and homebrew extract methods of brewing. This isn't a book for the first time brewer, however I've only got two batches under my belt and this book has clarified enough for me to proceed with confidence. Another bit of handy information included in the book: for those of us who have a regular old fridge, he points out that the temperature range of most of them falls between 40- 60 degrees fahrenheit. 60 degrees can be used for primary fermentation and 40 degrees is at the upper limit of the alt lagering temperature. Therefore, an unmodified refridgerator can be used for altbier making. Thanks Horst. Recipes in the back for one barrel, 5 gallons all-grain and 5 gallons extract.0 of 0 people found the following review helpful. great introduction to an uncommon beer (in the US)By MoosePrior to getting this book, I had never even heard of the style. The book gives an excellent overview of the style's history (which goes into why it's so rare outside of a small region in Germany) and the methods used to create it's unique profile. While reading this, I have had the opportunity to try two Alts available in SoCal, including Alaskan Amber which is one of the American Alts mentioned in the book. I have also tried Hangar 24's Alt which is not listed in the book (I think the book predates its release).Long story short, this book showed me a beer style that was new to me and one I now thoroughly enjoy. I cannot speak to the recipes as I don't have the ability to lager beers yet but based on the quality in the rest of the text, I would expect them to be pretty tasty. I hope to try my hand at making a few of them soon.0 of 0 people found the following review helpful. Excellent Book on AltbierBy P. MulloyA homebrewer who evolved into a professional brewer and renowned beer writer, Horst Dornbusch grew up in Dusseldorf, Germany. This book focuses on Altbier, the classic beer of his hometown. Like other books in the series, this book covers the history of Altbier, describes the profile, discusses the ingredients, and explains the brewing methods. He includes a chapter discussing making Altbier equipment for the homebrewer and a brief chapter of recipes and guidelines. There are seven appendices on issues relating to Altbier. Three appendices on water hardness, beer color and bittering hops are useful for the homebrewer. Like other books of this series it is heavy on history and method which should appeal to the fan of alt but some brewers may find it thin on actual recipes.

This book explains how Altbier was brewed in Dusseldorf centuries ago by brewmonks and brewnuns, and how to brew one today.

From the Back Cover"Who says there's no such thing as a German ale? Eat your lederhosen! If you think the German beer land is just a lager land, think again, jawohl!"--from the preface Brewed centuries ago by monks and nuns, this copper-colored, full-bodied ale has a proud and unbroken brewing tradition dating back to the beginning of civilization. Horst Dornbusch sheds light on the practices of commercial altbier makers, how the equipment and ingredients used affect its flavor, and how this full-bodied brew became one of Germany's most beloved beer styles. Recipes are included! Brewers Publications Classic Beer Style Series is devoted to offering in-depth information on world-class beer styles by exploring their history, flavor profiles, brewing methods, recipes, and ingredients.About the AuthorHorst D Dornbusch