



## WEYERMANN® Nr. 80 Sticke Alt

WEYERMANN® SPECIALTY MALTS

### Beer description

Sticke Alt – an unusual name for an unusual beer. The name is derived from “stickum,” which means that the master brewer was “secretly” a little more generous when weighing his raw ingredients. This is how the stronger version of Düsseldorf’s Altbier, the Sticke, came into being.

This chestnut-brown beer with a fine, cream-colored head delights with classic aromas of fresh caramel, delicate nougat, and roasted nuts, complemented by a mild hint of pine needles and citrus.

On the palate, a balanced maltiness unfolds with subtle roasted aromas, gently replaced by a pleasant hop bitterness. The lively carbonation adds freshness and lightness without detracting from the robust character.

Perfect with traditional dishes such as roasts, game and mature cheese. A beer for lovers of balanced, classic brewing with depth and elegance



### Beer style

Altbier is brewed by an old tradition, top-fermented, light or dark brown, with beige, thick and long-lasting head. Its a clear fruity and moderate hop aroma. The body is malty and ranges from caramel notes to subtle roasted nuances. The overall impression is: lively, fresh and clear taste.

### Malt bill

Weyermann® Pilsner Malt	57.0 %
Weyermann® CARARED®	20.0 %
Weyermann® Munich Malt Type 1	20.0 %
Weyermann® Dark Wheat Malt	2.0 %
Weyermann® CARAFA® Special Type 3	1.0 %

### Brewing

Mash regime	Infusion: Mash in at 62°C (144°F) and rest for 20 minutes, heat up to 68°C (154°F) and rest for 20 minutes, heat up to 72°C (162°F) and rest for 15 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,059 SG	14,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	6.0 %	
Hop recommendation	Bitter Hop	Perle	40 IBU at the beginning of boiling
	Aroma Hop	Spalter Select	15 IBU 10 min before end of boiling
Bitter units	55 IBU		



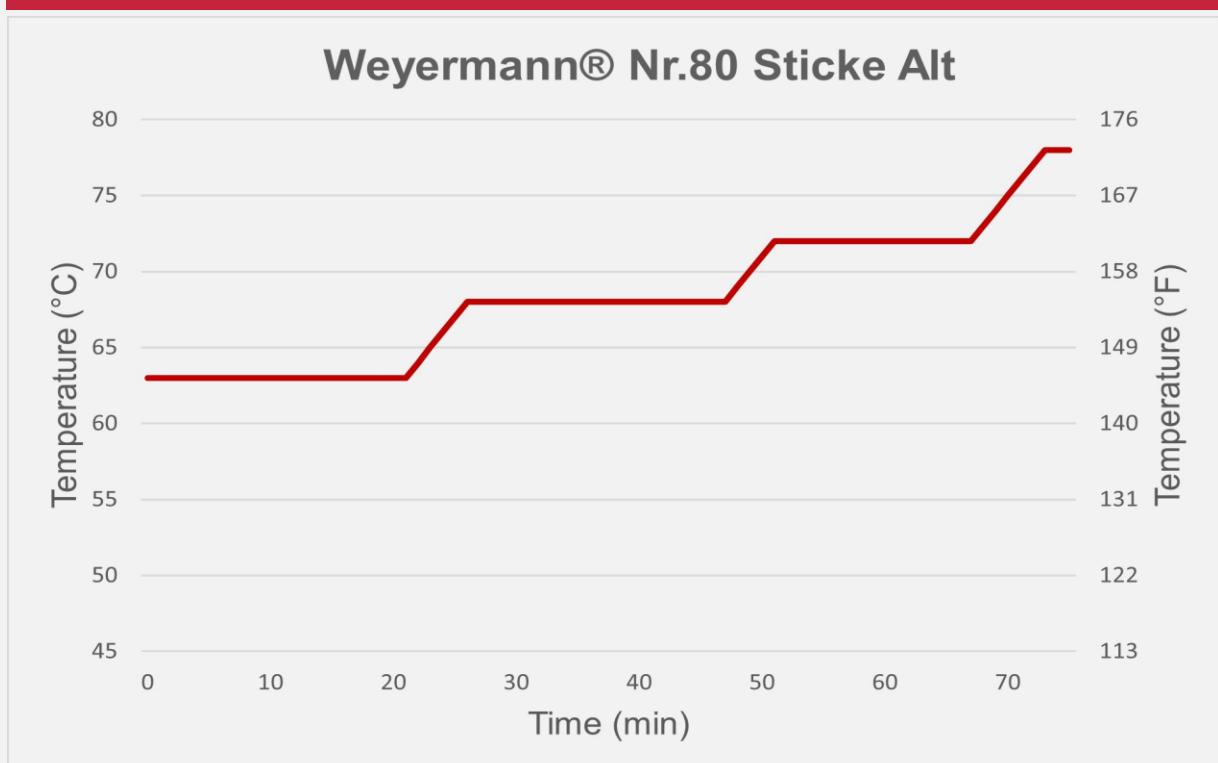
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### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ S-04		top-fermented
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

### Mash regime



\*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.  
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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