

Dunkel

Brown to black lagers, lightly hopped, and a very light roast malt character. If you're in the mood for a clean crisp beer with a light body but dark overtones, give this a try.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7	lbs	Amber Malt Extract	
3/4	lb	Munich Malt	
2	oz	Light Roast Barley 350L	
2	oz	Chocolate Malt 350L	
3/4	oz	Perle Hops 8 HBUs (Boiling)	60 mins
1	oz	Perle Hops(Flavor)	10 mins

Wyeast 2308 Munich Lager

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (3/4 oz Perle)
- Continue boiling for 59 mins then add 1 oz of Perle hops.
- Continue boiling for 1 min.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt or German Pilsner Malt
3/4	lbs	Munich Malt
1/8	lb	Roast Barley 350L Malt
1/8	lb	Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.