



MicroHomebrew

“Featured Recipe of the Month”



Black Dog Lager - Schwarzbier

Schwarzbier, or 'black beer', is a German dark lager beer. It has an opaque, black color and a full, chocolatey or coffee flavor. Although similar in flavor, Schwarzbiers are milder tasting and less bitter than British stouts or porters, owing to the use of lager rather than ale yeast and no roasted barley.

5 gallons, extract/specialty grains

5% ABV

OG: 1.050

FG: 1.012

26 IBUs

Ingredients:

- 6.6 lbs. Pilsner LME
- 8 oz CaraMunich
- 8 oz. Munich
- 12 oz Midnight Wheat
- 2 oz Tettnang for 60 minutes
- 1 oz Tettnang for 15
- 1 tsp. Irish Moss for 10 minutes
- .5 oz Hallertau for 5 minutes
- .5 oz Hallertau at flameout
- 2 packs of S-23 Fermentis/Dry Lager Yeast
- 1 cup corn sugar for priming



All grain instructions:

Substitute 9 lbs. Pilsner malt & 3 oz Acidulated malt for the LME. Mash at 152° for 90 minutes, 90 minute boil. ***See other side for Fermenting**

Instructions*



Fermenting Instructions:

Ferment in the 50–60° F range, slightly above the standard temperature for lager fermentation. Primary fermentation should be finished in two weeks. When the beer is virtually still and has reached the final gravity, rack it to your secondary fermenter for lagering.

Start the lagering period by gradually reducing the brew's temperature by about 2° F per day. Eventually, get the temperature down to at least 38° F, at which point all yeast activity stops. If possible, drop your beer's temperature to 28° F, the lagering temperature preferred by German brewers. Lager your schwarzbier for at least four weeks.

Rack the schwarzbier before priming and bottling. Then let the packaged beer rest at about 40° F (4° C) for about a month to mellow out. Serve it at around 45° F (8° C).