



American Homebrewers Association®

# BIG BREW

2014

## Black Dog Lager - All Grain Schwarzbier

Recipe for 5 gallons (18.93 L)

### Fermentables

7.5 lb (3.40 kg) Pilsner malt  
6.5 oz (184 g) Carafa Special  
6.5 oz (184 g) Munich malt  
6.5 oz (184 g) Caramunich malt

### Hops

1.0 oz (28 g) Tettnang pellet hops, 4.5% a.a.  
(60 min)  
0.25 oz (7 g) Hallertauer pellet hops, 4.0% a.a.  
(15 min)  
0.25 oz (7 g) Tettenang pellet hops, 4.5% a.a.  
(15 min)  
0.25 oz (7 g) Hallertauer pellet hops, 4.0% a.a.  
(1 min)  
0.25 oz (7 g) Tettenang pellet hops, 4.5% a.a.  
(1 min)

### Yeast

Wyeast 2124 Bohemian Lager yeast or White  
Labs WLP830 German Lager yeast

### Misc.

1 tablet Whirlfloc (5 minutes)  
Water profile should be 50% distilled water, 50%  
filtered tap water

### Brewers Specifics

- Mash in at 129° F (54° C) for 5 minutes
- Ramp to 144° F (62° C) and hold for 50 minutes
- Raise to 158° F (70° C) and hold for 30 minutes
- Mash out at 165° F (74° C) for 5 minutes
- Ferment in primary for 10 days at 47°-48° F (8°-9° C)
- Diacetyl rest for three days at 57°-59° F (14°-15° C)
- Gradually lower to 48° F (9° C) and hold for 8 days
- Gradually lower to 33° F (1° C) and hold another 16 days
- Keg at 2.5 volumes of CO<sub>2</sub> or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 90 minutes

Original Gravity: 1.048 (12° P)

Final Gravity: 1.012 (3° P)

SRM: 22°

IBU: 21

ABV: 4.7%

Brewhouse Efficiency: 75%