



American Homebrewers Association®

# BIG BREW

2014

## Black Dog Lager – Extract Schwarzbier

Recipe for 5 gallons (18.93 L)

### Fermentables

- 5.75 lb (2.61 kg) Light Liquid Malt Extract
- 0.5 lb (0.23 kg) Liquid Munich Malt Extract
- 6.5 oz (184 g) Carafa Special
- 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

- Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains (Carafa and Caramunich malts) into a grain bag and tie off the ends so the grains can't escape.
- Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes. For more information on steeping specialty grains, visit the Intermediate section of Let's Brew on the AHA website.
- After 30 minutes, remove the grain bag and let it drip until it stops. Add Pilsen and Munich malt extracts to the water and stir until totally dissolved.
- Bring to a rolling boil for 90 minutes, add hops at specified intervals from end of boil
- Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5 gallons (18.9 L)
- Pitch yeast when temperature reaches 47° F (8° C)
- 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%