



“Bohemian by Night” Czech Dark Lager (Tmavé Pivo) - AG5

4 lbs. German Pilsner Malt
3 lbs. German Dark Munich Malt
1 lb. German Melanoidin Malt
½ lb. German Caramunich I Malt
½ lb. Belgian Special B Malt
¼ lb. German Carafa I Malt
2 oz. Czech Saaz Hop Pellets (60 min.) - 28 IBU
1 oz. Czech Saaz Hop Pellets (15 min.) - 3.5 IBU
1 oz. Czech Saaz Hop Pellets (5 min.) - 2.5 IBU
½ Brewer’s Licorice Stick (15 min.) - Optional
1 Whirlfoc Tablet (15 min.)
½ tsp. Wyeast Nutrient (10 min.)
1 Wyeast #2308 Munich Lager Yeast
¾ cup Dextrose for Priming

Mash grains at 150 °F for 60 minutes. Mash out and sparge at 170 °F. Use a 90 minute boil, adding hops and treatments as indicated above. Cool to 50-68 °F, collect 5.5 gallons of wort in primary fermentor. Pitch yeast, then gradually cool to 48 – 56 °F for primary. Once fermentation begins to slow, move to a 60-68 °F area until fermentation ceases. Lager at 30 - 34 °F for 3 to 6 weeks.

SG 1.047
IBU 34

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