



“Bohemian by Night” Czech Dark Lager (Tmavé Pivo) - EX5

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

Mash in grains at 150°F, hold for 45 minutes. Rinse grains with 170°F water. 60 minute boil, adding hops and treatments as indicated above. Cool to 56-68°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 to 30-34°F for 3 to 6 weeks.

SG: 1.047

IBU: 34

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