

# BAVARIAN DUNKEL (All Grain)

Official NORTHERN BREWER Instructional Document

Dark without being roasty or bitter, full-bodied and malty without being syrupy... Dunkel is another signature lager from Bavaria. The copper color and profound complexity comes from high-kilned Munich malt, with its toasty, bready aroma and full flavor. Our kit is rounded out with German hops and an authentic yeast strain to yield a smooth and satisfying dark lager. Serve alongside rye bread, cheese and mustard.

## O.G: 1.052 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 4.5 lbs. German Vienna
- 4.5 lbs. German Munich Malt
- 0.5 lbs. German Dark Munich Malt
- 0.5 lbs. Briess Caramel 80
- 0.125 lbs. Weyermann Carafa III

## BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Saflager W-34/70 Lager Yeast.  
Optimum temp: 48°-59° F.
- **LIQUID YEAST OPTION:**  
Wyeast 2206 Bavarian Lager Yeast.  
Apparent attenuation: 73-77%. Flocculation: medium.  
Optimum temp: 46°-56° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

Mash Schedule: Option B

### SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

### BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

## YEAST

### DRY YEAST (DEFAULT):

Saflager W-34/70 Lager Yeast.  
Optimum temp: 48°-59° F.

### LIQUID YEAST OPTION:

Wyeast 2206 Bavarian Lager Yeast.  
Apparent attenuation: 73-77%. Flocculation: medium.  
Optimum temp: 46°-56° F.