

BLACK DOG SCHWARZBIER (All Grain)

Official NORTHERN BREWER Instructional Document

The 2014 Big Brew Recipes are all gold medal winners from last years National Homebrew Competition. Jeffrey Lewis took home the gold medal in the 2013 National Homebrew Competition for this stellar recipe for Schwarzbier, which is a German dark lager. Schwarzbier has never made an appearance as a recipe for Big Brew in the past, and the AHA is proud to highlight this exciting style to homebrewers around the world!

O.G: 1.048 READY: 8 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 4 weeks secondary,
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs Pilsner Malt
- 6.5 oz Carafa Special
- 6.5 oz Munich Malt
- 6.5 oz Belgian Cara 45 Malt

BOIL ADDITIONS & TIMES

- 1 oz Tettnang (60 min)
- 0.25 oz Hallertau (15 min)
- 0.25 oz Tettnang (15 min)
- 0.25 oz Hallertau (1 min)
- 0.25 oz Tettnang (1 min)

YEAST

DRY YEAST (DEFAULT):

Saflager W34 / 70 Lager Yeast.
Optimum temp: 48-59° F

LIQUID YEAST OPTIONS:

Wyeast 2124 Bohemian Lager.
Optimum temp: 48-58° F
White Labs WLP830 German Lager.
Optimum temp: 50-55° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: TRADITIONAL

Protein Rest: 129°F for 5 minutes

Beta Sacch Rest: 144°F for 50 minutes

Alpha Sacch Rest: 158°F for 30 minutes

Mashout: 165°F for 5 minutes

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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