

MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108
Columbia, MD 21045
Tel: (410) 290-FROTH Fax: (410) 290-6795
Internet: <http://www.mdhb.com>

Bavarian Schwarzbier

OG: 1.054 FG: 1.014 ABV 5.3% IBU: 30

Ingredients:

6.6lbs. Briess Pilsen Light LME
1 lb. Dark Munich Malt
8 oz. Crystal 80L
4 oz. Midnight Wheat
4oz Chocolate Malt
1 oz. Hallertaur pellets (6%AA)
1 oz. Hallertaur Pellets
1 tsp. Irish Moss
White Labs German Lager Yeast, ~~German Lager-X~~ or S-33
3/4c Priming Sugar

Directions:

1. Steep grains in bag in 4 gallons of water at 150-158F for 30 minutes.
2. Remove Grains and bring to boil add extract, 1 oz. Hallertaur
3. Boil for 40 minutes add 1 oz. Hallertaur and Irish Moss.
4. Combine wort with water to make five gallons.
5. Pitch yeast when wort temperature is between 70-80°. Make sure to Oxygenate.
6. If using one-step fermentation, after first signs of fermentation allow to sit in the fermenter at 52-55° for about 10 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
7. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
8. For proper carbonation, store your beer at 55° for at least the two week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks. Courtesy of Briess slightly modified by MDHB.