

# MARYLAND HOMEBREW

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## Munich Lager

OG: 1.057    FG: 1.014  
ABV: 5.6%    IBU: 20  
SRM: 12

### **Ingredients:**

- 2 (3.3) lb. cans Munich malt extract
- 1 lb. Dark Munich Malt
- 1 lb. Pilsen malt
- 1.5 oz. Hallertaur hop pellets (4%AA)
- 1 tsp. Irish Moss
- 2 Vials White Labs German Bock Lager
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

### **Directions:**

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes. Remove grains.
2. Add liquid malt extract, and Hallertaur hops and boil for 45 minutes.
3. Add Irish Moss and boil for 15 minutes. Remove from heat and cool till about 62F.
4. Combine wort with water to make five gallons. There is no need to strain.
5. Oxygenate and Pitch yeast when wort temperature is between 70-80°.
6. Store at room temperature 2-3 days. Then gradually bring down to 50-55° for 14 days.
7. Transfer to secondary fermenter and store at or a little below 40° for at least three weeks.)
8. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Cool this mixture and then pour 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.
9. For proper carbonation, store your beer at 75° for at least the first 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.