



Edelweiss Schwarzbier (All Grain)

Time to brush up on your German, *feine herr*, because this noble dark lager, in its elegant balanced goodness, will leave your tongue tied and twisted and clamoring for more. After all, how often do we treat ourselves to a fermented malt beverage that transcends the trappings of simple beer to become an enigmatic wonder? How so, you ask? It begins in the glass, where from afar it captures you with its black boldness, but examine it under light, and it reveals a startlingly beautiful brunette with deep ruby highlights. If that's not enough, your scarred and calloused tongue anticipates the big roastiness of bulky stout, but instead, your first sip dispels such expectations and rewards you with the smooth and clean lager character accented with subtle sweetness and a gracious, roasty-mocha finish. Edelweiss means white flower, and what better a noble emblem to embody the goodness of your delicious black beer?

Just the Facts, Ma'am:

BJCP Style: 4C. Schwarzbier (Black Beer)
Original Specific Gravity: 1.052 - 1.056
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.2%
Color: 29 SRM (Black, like the opposite of a white flower!)
International Bittering Units: 24
Time to Awesome Drinkability: 8 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

5.7 lbs Pilsner Malt
2.8 lb Light Munich Malt
6 oz Caramunich Malt
12 oz De-Husked Carafo III Malt

Hops & Hop Addition Schedule:

1 oz German Hallertaur Hops (Bittering, 60 Minutes)
½ oz Tettnanger Hops (Bittering, 30 Minutes)
½ oz Tettnanger Hops (Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2308 Munich Lager Yeast
Or
Dry Yeast: Saflager S-23 Lager Yeast or
Mangrove Jack's M54 California Dried Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com

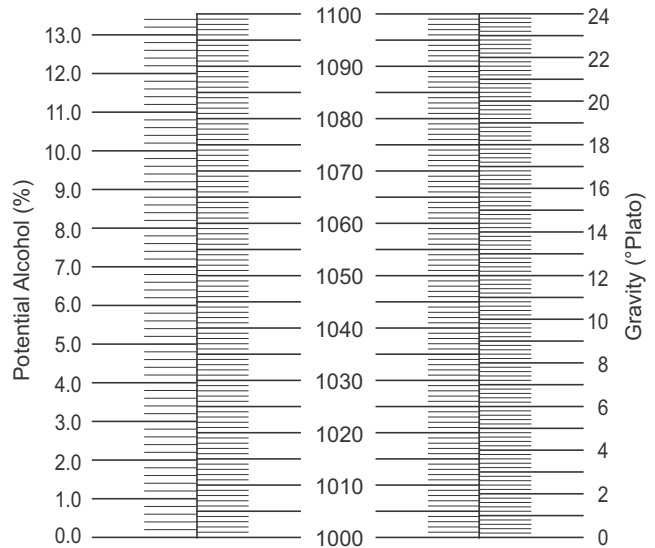
Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

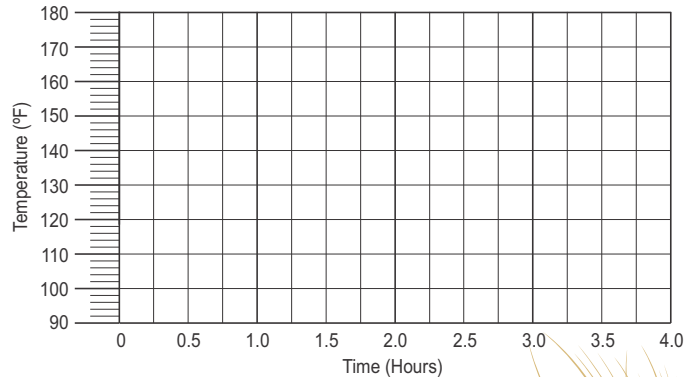
Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

OG



Mash Temperature and Time



Boomchugalug.com

