



Frankenmuth Bavarian Dunkel (All Grain)

Loosen the belt on those Lederhosen and prepare for the bugle in that belly, for when this rich and malty dark lager glides down your throat with effortless indulgence, you'll suddenly feel you've got the happy feet, so you'll grab the nearest Bavarian beer wench and break into a folksy dance. And why not? Because your feet are merely expressing that celebration on your tongue, which is basking in the malty sweetness encompassing the alluring and subtle flavors of freshly baked bread crust, chocolate and nuts, and if you think your tongue should eventually tire with that frenetic festivity – forget about it! The ever-so-slight kiss of noble German hops will be the sufficient elixir to propel you through the revelry of a wondrous, long evening!

Just the Facts, Ma'am:

BJCP Style: 4B. Munich Dunkel
Original Specific Gravity: 1.051 - 1.055
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: 5.1%
Color: 16 SRM (Darker Than the Drool Stains on Your Lederhosen!)
International Bittering Units: 22
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:

8.2 lbs Light Munich Malt
10 oz Melanoidin Malt
6 oz Biscuit Malt
5 oz De-husked Carafa I Malt

Hops & Hop Addition Schedule:

1 oz Crystal Hops (Bittering, 60 Minutes)
1 oz Hallertau Hops (Bittering & Flavor, 30 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2308 Munich Lager Yeast

Or

Dry Yeast: Saflager S-23 Lager Yeast
Omega LUTRA Dried Yeast (Ferment above 68°F)

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

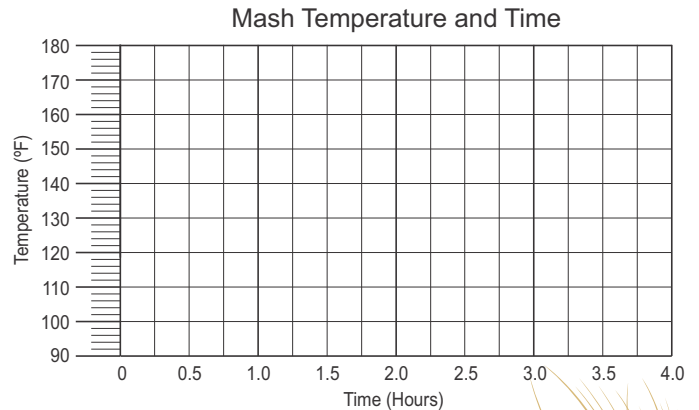
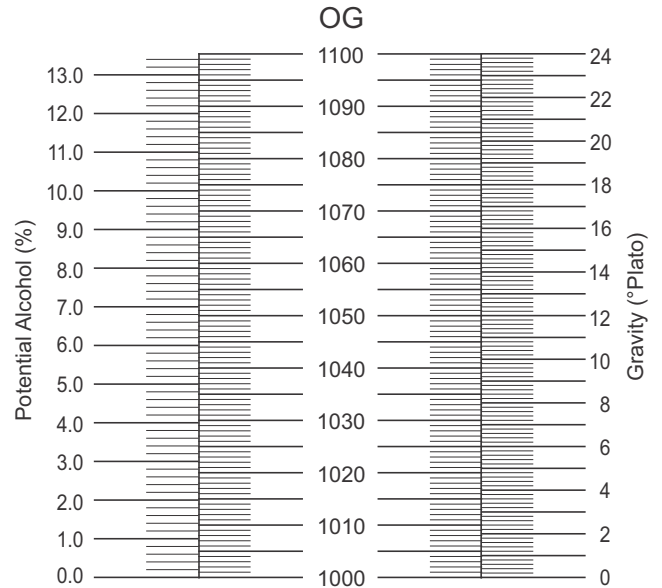
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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!) (/ /)



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