



Duality

Style: Schwarzbier – German Black Lager

**Tell me the reality is better than the dream.
Nothing is what it seems.**

Batch Size: 5 Gal
OG: 1.050
FG: 1.012
IBU: 25
SRM: 25
ABV: 5.0%

Recipe CK00094

GRAINS

1 lb. Munich Malt
8 oz. Blackprinz
4 oz. Cara 45
2 oz. Chocolate Malt

EXTRACTS/ADJUNCTS

3.5 lb. Light LME
3.3 lb. Munich LME
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

3/4 oz. Northern Brewer (60 min.)

YEAST: 1st choice – WLP830 German Lager Yeast 2nd choice – SafLager S-23

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.