

BAVARIAN DUNKEL (All Grain)

Official NORTHERN BREWER Instructional Document

Dark without being roasty or bitter, full-bodied and malty without being syrupy... Dunkel is another signature lager from Bavaria. The copper color and profound complexity comes from high-kilned Munich malt, with its toasty, bready aroma and full flavor. Our kit is rounded out with German hops and an authentic yeast strain to yield a smooth and satisfying dark lager. Serve alongside rye bread, cheese and mustard.

OG 1.052 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 4.5 lbs. German Vienna
- 4.5 lbs. German Munich Malt
- 0.5 lbs. German Dark Munich Malt
- 0.5 lbs. Briess Caramel 80
- 0.125 lbs. Weyermann Carafa III

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)

YEAST

- If you chose dry yeast:
SAFLAGER W/34-70. OPTIMUM TEMPERATURE: 48-59°F
- If you chose liquid yeast:
WYEAST #2206 BAVARIAN LAGER YEAST. OPTIMUM TEMPERATURE: 46-56°F

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

YEAST

If you chose dry yeast:

SAFLAGER W/34-70.

Optimum temperature: 48-59°F

If you chose liquid yeast:

WYEAST #2206 BAVARIAN LAGER YEAST.

Optimum temperature: 46-56°F