

BREWERS CHOICE

Schwarzbier (German Dark Lager)



You will need:

- 1 Black Cat Fresh Wort
- 15g Tettnanger hops (steeped)
- Bohemian Lager (WY2124) or 2x Saflager W34/70 lager yeast



Procedure

1. Well in advance of preparing recipe, place 5 litres of water in a fridge and chill*
2. Place 15g of Tettnanger hops (ideally in a hop sock) in a bowl and cover with 250ml (approx.) of boiling water. Allow to steep for 10 minutes.
3. Remove hop sock and pour hop tea into the fermenter.
4. Pour the Black Cat fresh wort into the fermenter and top up with chilled water to 20L at 15-18°C and stir vigorously for 5 minutes.
5. Add Bohemian Lager yeast (WY2124) or 2x Saflager W34/70 lager yeast, seal fermenter and store in cool conditions, ideally 12°C **

Notes:

- * Use sterilized containers with lids. Use chilled water to reach a satisfactory temperature and add yeast immediately.
- ** Maintain a cool, even temperature in the fermenter, ideally at 10-12°C. If temperature is too high, place your fermenter next to a brick wall or on a cement slab, or wrap it in a towel with one end in water. Use a **Brewers Choice Brewing Thermostat** and old fridge for optimum brewing conditions. *If brewing above 16°C, use Safale US05 yeast.*

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