



Grape and Granary
915 Home Ave
Akron, OH 44310
330-633-7223

ALL GRAIN BEER BREWING KIT

Tincture of Iodine Test- Optional- After 1/2 hr of mashing, you can test for the presence of starch by: 1) remove a bit of the liquid part of the mash (no grain husk) and put it on a white plate. 2) put a drop of tincture of iodine (available at a pharmacy) beside the drop of mash. 3) tilt plate so that drop of iodine runs into mash sample. Watch for any color change. If mash sample turns black/blue, continue mashing. If iodine and mash sample stay red, mashing step is complete.

AG90
Schwarzbier

Ingredients

Malt

6.5 lbs German Pilsner Malt
2 lbs German Munich Malt
.25 lb Carafo II Malt
2 oz Roasted Barley
.25 lb Dark Crystal

Hops

1 oz Perle (Bittering)
.50 oz Hallertau (flavor)

Equipment

(1) 33 qt or larger boil kettle
(1) 20 qt or larger sparge kettle
thermometer
lauter tun
wort chiller (optional)
spoon
beer hydrometer
pitcher
tincture of iodine (optional)

recipe specifics

batch size- 5 us gallons
total grain-9.00 lbs
anticipated sg 1.050
anticipated color- 20
anticipated ibu- 27
efficiency- 75%
boil time- 90 minutes

process specifics

Mash Water quantity- 3.00 gallons
pre-boil wort size- 6.5 gal
strike water temp- 158 deg f.
saccharification rest- 152 deg f for 60 minutes
mash-out- 168 deg f. for 5 minutes
sparge water temp- 170 deg. f.
sparge time- 45-60 minutes
fermentation temperature- 60-75 deg f.*

Step 1- Begin by measuring the proper quantity of mash water into your mashing or boil kettle. Be sure that the water has no chlorine. Bring water temperature of mash water to strike water temperature.

step 2- Make sure grains are milled. Pour grains into mash kettle at strike temperature. Stir well. Check temperature of mash. Mash temperature should be at approximately saccharification temperature. If it is not, adding small quantities of boiling or cold water will adjust mash temperature.

step 3- Allow grains to 'stew' at saccharification temperature for 60 minutes. Stir the mash every 15 minutes or so to ensure an even temperature throughout the mash.

step 4- Fill the 20 qt kettle with 5 gallons of brewing water. Bring this water to approx. 170 deg. F. . maintain this temperature throughout the mashing process so that this sparge water is ready to go at sparge time.

step 5- Optional step- raise mash temperature to 168 deg. f.. this step is called a mash- out. Hold the mash temperature at 168 deg. f. for 5 minutes. This helps to stabilize enzyme activity and warms the sugars so that they can be extracted more efficiently. The temperature of the mash can be raised to 168 deg. f. by adding heat to the bottom of the mashing vessel or by infusing the mash with small quantities of boiling water.

step 6- Transfer mash into lauter tun. Open valve on lauter tun and collect first runnings into a pitcher. Slowly pour first running over top of grain bed and allow to drain back through grain bed. Continue recirculation of first runnings until clarity improves.

step 7- Once clarity improves, begin collecting runnings into boil kettle or other container. The sparging process should take approximately 45-60 minutes.

Restrict the flow of the wort exiting the lauter tun so that run off takes 45-60 minutes. Begin pouring 170 deg. f.. sparge water over the top of the grain bed one pitcher at a time. Try not to allow grain bed to run dry or compaction of grain bed could occur.

step 8- Continue sparging until approx. 6.5 gallons of wort is collected. If necessary transfer wort to boiling vessel. Bring 6.5 gallons of wort to a boil. Allow wort to boil for 30 minutes before adding bittering hops. Add the bittering hops 60 minutes before the end of the 90 minute boil. If you have flavoring hops, add them 15 minutes before the end of the 90 minute boil. If you are using an immersable wort chiller, place it in the boiling wort with the flavor hops. Irish moss tablet should also be added 15 minutes before end of boil. If you have aroma hops, add them 2 minutes before the end of the 90 minute boil.

60 minutes before end of boil
* add bittering hops

15 minutes before end of boil
* add irish moss
*add flavoring hops if any
*add immersion chiller if any

2 minutes before end of boil
* add aroma hops if any

step 9- After 90 minute boil, cool wort to fermentation temperature. Siphon or pour wort into primary fermenter. Attempt to leave any trub (sediment) behind. If you have less than 5 gallons of wort in primary fermenter, cool clean dechlorinated water may be added to increase volume. Check specific gravity with your hydrometer. You should find that the gravity is approximately that of anticipated s.g..

step 10- Add yeast and ferment at fermentation temperature. Call if you have any questions

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* Note: Schwarzbier is traditionally fermented at lager temperatures (47-58 deg F.). If you have the capability, you may want to ferment at this temperature. The correct procedure is to boil up the batch of beer and cool it the best you can. Place the batch of beer and the fermenting or fermented starter in the 47-58 degree temperature range and allow both the yeast and the batch to reach this lager temperature before pitching the yeast. Expect the primary fermentation to take 1-2 weeks. Call if you have questions.

Schwarzbier

A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

Comments: In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a "black Pils," the beer is rarely that dark; don't expect strongly roasted, porter-like flavors.

History: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts (such as Carafo) for the dark color and subtle roast flavors. Noble-type German hop varieties and clean German lager yeasts are preferred.