



**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.

**AG14**  
**MUNICH DUNKEL**

### **Ingredients**

#### **Malt**

9.5 LBS GERMAN MUNICH  
.5 LB MELANOIDIN  
.25 LBS CARAFA MALT  
.25 LBS DARK CRYSTAL

#### **Hops**

1.25 oz Hallertau (Boil)  
.50 oz Saaz (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-10.75 lbs  
Anticipated sg 1.054  
Anticipated color- 19  
Anticipated ibu- 25  
Efficiency- 70%  
Boil time- 90 minutes

### **Process Specifics**

Mash Water quantity- 3.5 gallons  
Pre-boil wort size- 6.5 gal  
Strike water temp- 162 deg f.  
Saccharification rest- 154 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-** 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 1/2 gallons of wort is collected. If necessary transfer wort to boiling vessel. Bring 6 1/2 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 (whirlfloc) 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 the 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 to 5 gallons. 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.

**Step 11)** When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 13.

**Step 12) RECOMMENDED STEP-**

Siphon beer off yeast sediment into a 5 gallon jug. Allow beer to sit in carboy until clear- usually 5-7 days.

**Step 13)** Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well.

**Step 14)** Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

\* Note: This style 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.

#### Munich Dunkel

Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

History: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water.

Comments: Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

Ingredients: Grist is primarily made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Very small amounts of crystal malt can add dextrins and color but should not introduce excessive sweetness. Very slight additions of roasted malts (such as Carafo or chocolate) may be used to improve color but should not add any flavor. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed to enhance the malt flavors and create the depth of color.