



# BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

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## Light in the Dark Lager

Recipe for 5 US gallons (19L)

**Description:** This smooth, dark colored lager can lead drinkers of light colored beers over to the dark side. With your eyes closed this Schwartz beer is as smooth as a European pilsner.

Quantity	Ingredients	Comment
5.0 lbs	Briess CBW® Pilsen Light DME	Substitute 6.6 lbs liquid
4 oz	Briess Carapils® Malt	Preground
4 oz	Briess Black malt	Preground
1 tsp	Irish Moss	15 min boil time
0.5 oz.	Hallertau Pelletized Hops (6.5%AA hop)	45 min boil
0.25 oz	Saaz Pelletized Hops (4.0%AA hop)	15 min boil
0.25 oz	Saaz Pelletized Hops (4.0%AA hop)	1 min boil
1 vials	<b>WLP830 German Lager Yeast</b>	Primary fermentation

### Brewing Procedures:

1. Steep malts in 4 gallons 150-180° F water for 15-20 minutes.
2. Remove from heat. Add CBW® and bittering hops. Bring to a boil for 30 minutes.
3. Add second hops and Irish Moss. Boil 15 more minutes.
4. Add aroma hops and remove from heat.
5. Cool to 55-60 °F, oxygenate wort and add 1 vials **WLP830 German Lager Yeast**

### Fermentation:

Primary: 14 days at 55° F  
 Secondary: 2 Weeks at 35° F  
 Bottle condition or force carbonate

Original Gravity:	1.050	Final Gravity:	1.013
Alcohol by wt:	3.7%	Alcohol by vol:	4.8%
IBU:	15	Color:	30-35