BREWER'S EST. BEST 1992

Rauchbier

A unique German lager that uses roasted and smoked malts to create a well balanced beer with a toasty richness. Includes premium Saflager W-34/70 dry yeast.

IBU's: 20 - 30	**OG: 1.054 - 1.058**	**Color: Brown**
ABV%: 5.5% - 6.0%	**Difficulty: Intermediate**	**Yield: 5 Gallons**

Contents

- Ingredients
- Grain Bag(s)
- Priming Sugar
- Bottle Caps
- Brewing Procedures

Glossary

OG Original Gravity
SG Specific Gravity
FG Final Gravity
CO2 Carbon Dioxide
DME Dried Malt Extract
LME Liquid Malt Extract
IBU International Bittering Units *(Tinseth)*
ABV Alcohol by Volume

Ingredients

FERMENTABLES
- 6.6 lb. Munich LME

SPECIALTY GRAINS
- 12 oz. Carapils® Dextrine
- 6 oz. Roasted Barley
- 1 lb. Smoked

HOPS
- 2 oz. Bittering
- .5 oz. Flavoring
- .5 oz. Aroma

YEAST
- 1 Sachet

Recommended Procedures

NOTE: This is a lager recipe and includes lagering procedures which require special temperature-controlled conditions.

BREW DAY (DATE ___/___/___)

1. READ
Read all of the recommended procedures before you begin.

2. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

3. STEEP GRAINS
Pour 2.5 gallons of clean water into your brew pot and begin to heat[1]. Pour crushed grains into grain bag and tie a loose knot at the top of the bag[2]. When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot[3]. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL
Bring your wort to a gentle, rolling boil. Add **ALL of the LME** to the boiling wort[4]. Continuously stir the extract into the wort as it returns to a gentle, rolling boil[5].

5. ADD HOPS[6]
Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

6. FOLLOW SCHEDULE
The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule.

Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

[1]The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBU's and they will decrease if wort volume is less than 2.5 gallons. IBU's for this recipe are calculated for a 2.5 gallon boil.
[2]The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.
[3]Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.
[4]Run canisters of LME under hot water to allow the extract to pour easier.
[5]Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
[6]When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

BREW DAY SCHEDULE

1. Add bittering hops ___:___ (time)
2. Boil 40 minutes
3. Add flavoring hops ___:___ (time)
4. Boil final 15 minutes
5. Terminate boil ___:___ (time)
6. Add aroma hops
7. Rest for 5 minutes ___:___ (time)

Total Boil Time: 55 minutes
Continue to Step #7

Recommended Procedures *(continued)*

7. COOL WORT & TRANSFER
Cool the wort down to approximately 60ºF by placing the brew pot in a sink filled with ice water[7]. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER
Add enough clean water (approx. 50º - 60ºF) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS[8]. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

9. PITCH YEAST
Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with a sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a cool, lager-specific, temperature-stable area (approx. 48º - 58ºF).

FERMENTATION

10. PRIMARY
The wort will begin to ferment within 48 hours and you will notice CO2 releasing (bubbling) out of the airlock. The included lager yeast will ferment out in 10-14 days within the indicated temperature range. When the airlock indicates bubbling has completely stopped and the gravity remains the same for two full days the beer has reached its Final Gravity (FG)[11].

11. SECONDARY/LAGERING
Transfer the beer to a clean, sanitized 5-gallon carboy. Lower the temperature 1º to 3º per day until it reaches 35º - 42ºF[9]. Lager within this temperature range 3 - 4 weeks. After at least 2 weeks take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.

BOTTLING DAY (DATE ___/___/___)

12. READ
Read all of the recommended procedures before you begin.

13. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

14. PREPARE PRIMING SUGAR
In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

15. BOTTLE
Using your siphon setup and bottling wand, fill the bottles[10] to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

16. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64º - 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.

Brew Tips
[7]To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

[8]Use a sanitized hydrometer while adding water to monitor the SG.

[9]Filling your airlock with distilled spirits will prevent it from freezing.

[10]Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

[11]Before proceeding to the lager stage be sure the beer is in your secondary fermenter and has reached its FG, then begin lowering the temperature as indicated in Step #11.

Brewed As An Ale
Brewer's Best® recommends lagering this recipe to achieve the true lager character of this beer style. However, if you are not properly equipped to lager your beer, the included yeast will perform well when fermented as an ale. When fermenting as an ale (between 64º - 72ºF) try to keep the beer on the cooler end of the temperature range and allow for some additional time for the lager yeast to ferment down to the FG. If possible, rack to a secondary fermenter for two weeks prior to bottling. Consult your local homebrew shop to learn more about the equipment necessary to lager your beers. Although this method is not as accurate as temperature-controlled lagering equipment, most climates provide a seasonal window that will allow you to lager beer.

Recommended Bottling Day Equipment
- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator
(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = ____%

***OG from Step #8**
****FG from Step #11**

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