



Meisterburger

Dark Lager

Meisterburger is a medium dark, malty lager. Very much in the family of a Dunkles Bock, but brewed using American hops, this beer has a fresh, light hop character with all of the maltiness you would expect from a bock style lager.

Munich malt is the foundation of Meisterburger. This is blended with Vienna, and Pilsner Malts to create a rich malty character without being too heavy on the palate. Specialty malts include Cara Munich which lends a caramel sweetness, and a tiny bit of Chocolate Wheat for a little color adjustment. While this is by no means a hoppy beer, the American Chinook and Centennial hops give it a fresh unique character. Very different from the noble hops that would traditionally be used in a Dunkels Bock. The last piece of the puzzle is a malty German Lager yeast, and a nice cool fermentation time.

Being a lager, this is a more advanced beer to brew. It requires temperature control during fermentation and benefits from an extended lagering period. It can be brewed with either All Grain, or Extract with specialty grains methods.

MEISTERBURGER

EXTRACT:
6.6 lb. Munich Liquid Malt Extract
2.0 lb. Golden Light Dry Malt Extract

SPECIALTY GRAINS:
0.5 lb. Cara Munich III
2.0 oz. Chocolate Wheat

HOPS:
0.25 oz. Centennial 60 min
0.75 oz. Chinook 5 min
0.75 oz. Centennial 5 min

YEAST: Imperial – L17 Harvest (2 packs)
White Labs - WLP833 German Bock Lager (3 packs)
(or) Dry Yeast – Fermentis Saflager S-23 (2 packs)

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify – optional – see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for about 30 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour liquid malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. When 15 minutes remain in the boil remove kettle from heat, and add dry malt extract. Stir until dissolved, then bring back to boil for the final 15 minutes.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. Refer to Lagering instructions for fermentation. If fermenting as an ale, continue with these instructions.
13. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

14. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
15. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
16. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
17. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN:
5.0 lb. Munich Malt
4.0 lb. Vienna Malt
3.0 lb. Pilsner Malt
0.5 lb. Cara Munich III
2.0 oz. Chocolate Wheat

HOPS:
0.25 oz. Centennial 60 min
0.75 oz. Chinook 5 min
0.75 oz. Centennial 5 min

YEAST: Imperial – L17 Harvest (2 packs)
White Labs - WLP833 German Bock Lager (3 packs)
(or) Dry Yeast – Fermentis Saflager S-23 (2 packs)

Mash at 150 degrees for 60 minutes. Estimated OG 1.062, FG 1.015, Estimated IBU 18.6, SRM 13.8, ABV 6.3%

LAGERING INSTRUCTIONS:

1. After 50-54 degree primary fermentation has finished (12 - 14 days) transfer beer to secondary fermenter.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 34-38 degrees is reached.
3. Hold at a consistent temperature of 34-38 degrees for 4-8 weeks.
4. Bottle or keg as normal.

**Jon's Homebrew
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