



Dunkler Bock Beer Style Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19850

This recipe is an Aussie Brewmakers original. It is a 'take' on the Tooheys Old and Carlton Black 'Dark Ale' commercial offerings. Careful consideration should be given to over consumption of this full flavoured dark ale or a full 'blackout' will ensue. This recipe is another great introduction to experimenting with hops and grains for the beginner or 'tin kit' brewer.

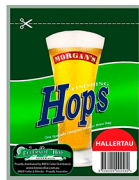
Ingredients:



Dextrose
Brewing Sugar
450g



Morgans
Premium American
Ale Yeast
15g



Morgans
Finishing Hops
Hallertau



Munich
Grain Cracked
150g



Chocolate
Grain Cracked
150g



Coopers
Liquid Malt
Dark



Coopers
European
Lager

Other Ingredients: Clean / sterilize all equipment including fermenter, paddle, 2 x jugs and mug (used for steeping)

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, mug and jug (used for steeping)
-  **2** Discard Coopers European Lager tin yeast and sit tin along with the 1.5kg Thomas Coopers Dark Liquid Malt Extract in hot water for 10 minutes
-  **3** Boil 2.25ltrs of water in kettle
-  **4** Steep 1 x 150g of Cracked Chocolate Grain in 1ltr of boiling water for 15 minutes
-  **5** Steep 1 x 12g of Hallertau Finishing Hops in 250mls of boiling water for 10 minutes
-  **6** Re-boil 2ltrs water in kettle
-  **7** Add 1.5ltrs of boiled water to wort
-  **8** Add Coopers European Lager tin and the 1.5kg Thomas Coopers Dark Liquid Malt Extract and 450g Dextrose to fermenter and stir to thoroughly dissolve
-  **9** Pour 250mls boiled water into each of the Coopers European Lager and the 1.5kg Thomas Coopers Dark Liquid Malt Extract tins and stir, then add contents of both tins to the fermenter
-  **10** Add the Hallertau Finishing Hops bags and steeped water to the fermenter
-  **11** Strain steeped Cracked Chocolate Grain and steeped Cracked Munich Grain into the fermenter and rinse the grain with cold water (do not add grain to the fermenter)
-  **12** Add water to fermenter to 22.5 ltrs and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  **13** Pitch the 15g Premium European Lager Yeast and stir gently
-  **14** When fermentation is finished check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 9