

Bohemian Lager

Ingredients

5lbs DME *OR* 6 lbs LME
1/8 Lb Chocolate Malt
3/4 Cup Corn Sugar (priming)
8.5 HBU Saaz Hops (boiling)
3 HBU Tettnanger Hops (finishing)
Wyeast Bohemian Lager 2124 / White Labs So. German Lager

Instructions

1. Add **Chocolate malt** to 2 Gallons of water & Steep at 155* for 30 minute
2. **Remove Malt** and **Add DME to Water**
3. Bring back to a boil and **add Boiling hops**
4. Boil for 45 minutes, then **add Finishing hops for 2 minutes**
5. Cool wort to below 80* and **pitch Yeast**
6. Let ferment for 7-10 days
7. Transfer to secondary or bottle (if transferring to secondary let sit for an additional 7-10 days)
8. Bottle using **3/4 cups priming sugar**
9. Allow to age for 10-14 days and enjoy

O.G. - 1.045
F.G. - 1.012