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## DOT YER EYE

### International Dark Lager

**OG:** 1.052                      **Color:** 18 SRM  
**FG:** 1.014                      **ABV:** ~5%  
**IBU:** 16.9

<b>Extract</b>	<b>Weight</b>	<b>Percent</b>
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Pilsner LME	6 lbs	80.7
Rice Solids	1 lb	13.4

<b>Steeping Grains</b>	<b>Weight</b>	<b>Percent</b>
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Midnight Wheat	6 oz	5.9
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<b>Hops</b>	<b>Weight</b>	<b>IBU</b>
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Tettnang, 60 min	1 oz	16.9
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#### Yeast

White Labs American Lager WLP840,  
Wyeast Pilsen Lager 2007, or Saflager S-23

#### Additional

Priming Sugar, Bottle Caps, Irish Moss,  
Grain Bags, Hop Socks, Gypsum

#### From the BJCP Style Guidelines (bjcp.org) Category 2C - International Dark Lager

A broad range of international lagers that are darker than pale, and not assertively bitter and/or roasted. A somewhat sweeter version of standard/premium lager with a little more body and flavor.

Moderately crisp with some low to moderate levels of sweetness. Medium-low to no caramel and/or roasted malt flavors (and may include hints of coffee, molasses or cocoa). Hop flavor ranges from none to low levels. Hop bitterness at low to medium levels. No diacetyl. May have a very light fruitiness. Burnt or moderately strong roasted malt flavors are a defect.

<b>Vital Statistics:</b>	OG: 1.044 – 1.056	SRM: 14 – 22
IBUs: 8 – 20	FG: 1.008– 1.012	ABV: 4.2 – 6%

**Commercial Examples:** Dixie Blackened Voodoo, Shiner Bock, San Miguel Dark, Baltika #4, Beck's Dark, Saint Pauli Girl Dark, Warsteiner Dunkel, Heineken Dark Lager, Crystal Diplomat Dark Beer

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
8.25 Lbs. German Pilsner Malt  
1.25 Lbs. Flaked Rice

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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