



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## SGT. PEPPER'S SPECIAL MUNICH DUNKEL

**OG:** 1.059                      **Color:** 19.5 SRM  
**FG:** 1.014                      **ABV:** ~5.7%  
**IBU:** 25.5

Extract	Weight	Percent
Munich LME	6.6 lbs	82.8
Golden Light DME	1 lb	12.5

Steeping Grains	Weight	Percent
Carafa Special II	6 oz	4.7

Hops	Weight	IBU
Hallertauer, 60 min	1.5 oz	23.9
Hallertauer, 10 min	0.5 oz	1.6

### Yeast

White Labs German Bock Lager WLP833,  
Wyeast Munich Lager 2308, or Saflager S-23

### Additional

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

### From the BJCP Style Guidelines (bjcp.org) Category 8A - Munich Dunkel

The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier. Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

<b>Vital Statistics:</b>	OG: 1.048 – 1.056	SRM: 14 – 28
IBUs: 18 – 28	FG: 1.010– 1.016	ABV: 4.5 – 5.6%

**Commercial Examples:** Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel Löwenbräu Dunkel, Hartmann Dunkel, Kneitinger Dunkel, Augustiner Dunkel.

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 6 Lbs. German Pilsner Malt
- 4 Lbs. Munich Malt

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

Mash at 152°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: \_\_\_\_\_

---



---



---



---



---



---