



AMERICAN HOMEBREWERS ASSOCIATION®

**BIG BREW** MAY 4 2024



## RECIPE

### Degobah Dunkel

*This recipe is courtesy of Big Brew 2024 sponsors Lallemand Brewing.*

Step into the murky depths of flavor with Degobah Dunkel, a brew inspired by the mystical swamps of a galaxy far, far away. Embrace the rich, dark side of this traditional German-style Dunkel, as roasted malts intertwine with hints of caramel and chocolate. Let the Force guide your palate, transporting you to a place where Jedi wisdom and the dark side dwell.



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**Yield:** 7.9 US gal. (30 L)

**ABV:** 5-6%

**IBU:** 25

**SRM:** 16

**OG:** 1.053 (13°P)

**FG:** 1.008 (2°P)

### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 14.5 lb. (6.6 kg) Pilsner malt
- 5.9 lb. (2.7 kg) Munich I malt
- 0.45 lb (0.2 kg) Chocolate Wheat malt

#### Hops

- 2 oz. (57 g) Hallertauer Mittelfueh hops, 4% a.a. (40 min)
- 0.3 oz. (9 g) Hallertauer Mittelfueh hops, 4% a.a. (20 min)
- 3 oz. (84 g) Saaz hops, 3% a.a. (10 min)
- 1.8 oz (50 g) Saaz hops, 3% a.a. (whirlpool)

#### Yeast

- LalBrew NovaLager™ yeast

#### Directions

Mash grains for 45 minutes at 150°F (65°C). Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Pitch yeast around 64-66°F (18-19°C). LalBrew NovaLager™ has been hybridized to perform well as a lager yeast at warmer fermentation temperatures. Package and enjoy.

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LALLEMAND BREWING



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