



May all your fermentations be Great Fermentations!

Night Sky – A superb Czech Dark Lager from our own Steve Kent!

Dark and delicious! Night Sky is a clean and crisp Czech style dark lager from our own Steve Kent! Munich, aromatic and Carafa II combine to give malty and toasty flavors and a dark color, and traditional Saaz hops lend their character to this beer. Truly an outstanding version of this classic style!

BEER SPECS

Original Gravity:

1.044 — 1.046 @ 65% efficiency

1.048 — 1.050 @ 70% efficiency

1.051 — 1.053 @ 75% efficiency

Final Gravity: **1.009 — 1.012**

IBU: 30-35

ABV: 4.2% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create a clean and crisp lager. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 95°F if using Lutra. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

If using a traditional lager yeast, ferment at 46-54°F during primary fermentation. Once the gravity has dropped 3/4ths of the way to the expected final gravity, raise the temperature of the beer by 8-10 degrees for 2-3 days until primary fermentation completes, then lager at 38-42°F for 2-6 weeks. (Reference Final Gravity under 'Beer Specs')

RECIPE DETAILS

6 lbs.	German Pilsner Malt
2.75 lbs.	Light Munich Malt
0.75 lb.	Aromatic Malt
0.50 lb.	Carafa II Malt

FERMENTABLES

60 Minute Boil

2.0 oz.	Saaz hops, added 45 min from the end of the boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil
1.0 oz.	Saaz hops, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Yeast L28 Urkel Yeast, White Labs WLP802 Czech Budejovice Lager Yeast, Wyeast 2278 Czech Pilsen Yeast or Omega Labs Lutra dry yeast

