



# Taco Party

## Mexican Dunkel (AG)

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### RECIPE STATS

Est. SG: 1.059

Est. FG: 1.015

IBU: 20

SRM: 23.8

ABV: 5.7%

### INGREDIENTS

7 lbs Vienna Malt

1.5 lbs Flaked Corn

0.75 lbs Caramunich III

0.5 lbs Cara Vienna 20L

0.5 lbs Carafa Special II

2 oz Hallertau Hops

1 oz Perle Hops

Saflager S-189

or

WLP940 Mexican Lager

or

BRY-97 Ale Yeast

### MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

### BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

1 oz Hallertau @ 60 minutes

1 oz Perle @ 60 minutes

1 oz Hallertau @ 10 minutes

### FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

With Lager Yeast: Once fermentation starts, drop the temperature of your fermenter down 10 degrees per 12 hours down to 50°F and ferment until FG is reached.

With Ale Yeast: Let fermentation occur at room temperature, somewhere between 68-75°F, for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.