

# SCHWARZBIER (GERMAN BLACK LAGER)

**BJCP 2015: 8B**



## ALL-GRAIN METHOD (13601)

4.5kg JW Export Pils



## SPECIALTY MALTS

0.3kg BR Midnight Wheat

0.2kg WY Carapils

0.1kg WY Carafa Special III



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Wyeast 2308**

**WLP830**

**Boil Volume: 28 litres**

**MG Premium Lager**

**34/70**

**Mash time: 60 mins @ 65°C**

**LalBrew Köln**

**Boil time: 60 mins**



## HOPS

30g Hallertau

@ 60 (Bittering hops)

30g Hallertau

@ 10 (Flavour hops)

30g Hallertau

@ 5 (Aroma hops)



## OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



## SUGGESTED YEAST

Wyeast 2308 Munich Lager

WLP830 German Lager

SafLager 34/70

LalBrew Köln Kölsch

Morgans Premium Lager

MJ M76 Bavarian Lager



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l  
Pre-boil volume: 28l

Mash temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.048  
Estimated F.G. : 1.012  
Estimated ABV : 4.7%

SRM : 33  
IBUs : 21

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A dark German lager that balances roasted yet smooth malt flavours with moderate hop bitterness.

**Aroma:** Low to moderate malt with malty sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or moderately rich and bready. A low spicy, floral, or herbal hop aroma is optional.

**Appearance:** Medium to very dark brown, often with deep ruby to garnet highlights, yet almost never truly black. Very clear.

**Flavour:** Light to moderate malt flavour, which can have a clean, neutral character to a moderately rich, bready-malty character. Light to moderate roasted malt flavours can give a bitter-chocolate palate that lasts into the finish. Light to moderate spicy, floral, or herbal hop flavour. Clean lager character. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background.

**Mouthfeel:** Medium light to medium body. Moderate to moderately-high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.