



SCHWARZBIER (GERMAN BLACK LAGER)



ALL-GRAIN METHOD (13690)

- 4.5kg JW Export Pils



SPECIALTY MALTS

- 0.3kg BR Midnight Wheat
- 0.2kg WY Carapils
- 0.1kg WY Carafa Special III



SUGGESTED YEAST

Liquid:

- Wyeast 2308
Munich Lager

Dry:

- SafLager W34/70
- Lallemund Kolsh
- MG Premium Lager
- MJ M76 Bavarian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|-----------|---|--------|------------------|
| ▪ 30g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 30g | Hallertau | @ | 10 min | (Flavour hops) |
| ▪ 30g | Hallertau | @ | 5 min | (Aroma hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.