

LOVE2BREW

SCHWARZBIER (ALL-GRAIN)



Schwarzbiers (translated to Black Beer) are dark, German lagers that showcase a beautiful balance between roasted malt flavors, moderate hop bitterness, and incredibly smooth drinkability. Notes of slight coffee and dark chocolate are expressed both in aroma and in the flavor of the beer and tend to linger throughout the drinking experience. Traditional German Hallertau hops add a pleasant but light spice and floral note to the taste increasing the depth and complexity of the brew. Despite its color our Schwarzbier has a light body and a slightly dry finish that rounds out a quaffable brew designed for everyone.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Cold Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.050
- 4.9% ABV (Estimated)
- IBUs: 28.6
- SRM: 29.0
- 90 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 5 lb. German Dark Munich Malt
- 4 lb. German Pilsner Malt
- 8 oz. Carafa III
- 4 oz. Chocolate Malt

Hops

- 1.5 oz. German Hallertau (Bittering)
- 1/2 oz. German Hallertau (Aroma)

Yeast Choices:

- Saflager S-23
- White Labs German Lager Yeast (WLP830)
- Wyeast Bohemian Lager Yeast (2124)

Other

- 5 oz. Priming Sugar

NOTE: This kit uses **Lager Yeast** which needs to ferment at ~50°F. Please see our love2learn article about proper lagering techniques.

MASH INGREDIENTS:

- 5 lb. German Dark Munich Malt
- 4 lb. German Pilsner Malt
- 8 oz. Carafa III
- 4 oz. Chocolate Malt

MASH SCHEDULE:

- Saccharification Rest: 151°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1.5 oz. German Hallertau (60 mins)
- 1/2 oz. German Hallertau (10 mins)

NOTES

90 Minute boil is suggested due to the use of continental Pilsner malt. Be sure to calculate for the additional evaporation rate during boiling when sparging to achieve the desired pre-boil volume.

Detailed information about how to Lager beers may be found in our Love2Learn section at www.love2brew.com

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!