

SCHWARZBIER (All Grain)

Official NORTHERN BREWER Instructional Document

It might look like a porter with its clear deep red-black color and tan head, but Schwarzbier is another creature entirely. This black lager is clean, roasty, malty, and above all, smooth. The roasted grain component of our Schwarzbier's profile is more like bitter-sweet chocolate instead of black coffee, and is underscored by rich malt character from Munich and crystal malts and moderate bitterness from German hops.

O.G: 1.052 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 4.5 lbs. German Vienna
- 4.5 lbs. German Munich Malt
- 0.5 lbs. Weyermann Caramunich III
- 0.5 lbs. Weyermann Carafa III

BOIL ADDITIONS & TIMES

- 1 oz. German Perle (60 min)

YEAST

- **DRY YEAST (DEFAULT):**
Saflager S-23.
Optimum temperature: 50-57°F
- **LIQUID YEAST OPTION:**
Wyeast #2206 Bavarian Lager Yeast.
Optimum temperature: 46-56°F .

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. German Perle (60 min)

YEAST

DRY YEAST (DEFAULT):

Saflager S-23.
Optimum temperature: 50-57°F

LIQUID YEAST OPTION:

Wyeast #2206 Bavarian Lager Yeast.
Optimum temperature: 46-56°F .