

# 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.

## OG 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

- If you chose dry yeast:

### **SAFLAGER S-23.**

Optimum temperature: 50-57°F

- If you chose liquid yeast:

### **WYEAST #2206 BAVARIAN LAGER YEAST.**

Optimum temperature: 46-56°F .

## 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

If you chose dry yeast:

### **SAFLAGER S-23.**

Optimum temperature: 50-57°F

If you chose liquid yeast:

### **WYEAST #2206 BAVARIAN LAGER YEAST.**

Optimum temperature: 46-56°F