



DARK BEERS, LAGERS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

SCHWARZBIER

ALL GRAIN RECIPE KIT - 23L Batch

4.9% ABV - 24 IBU (BR 0.5#)

Dark as night but built for sessionability, Schwarz is what happens when German brewers take the easy-drinking character of a Helles and turn the colour knob all the way up. Beneath the black exterior lies a remarkably crisp and refreshing lager. Smooth, balanced and crushable, this is proof that not all dark beers are heavyweights.

INGREDIENTS

German Pilsner - 2.6kg
Munich - 2.1kg
Carafa #2 - 200g
Chocolate - 200g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient

HOPS

Hallertau Mittelfruh - 100g

YEAST*

SafLager W/34-70 Yeast 11.5g
(2 packs recommended)



HOPS



MALT



WATER PROFILE



BLACK BALANCED

Ca² 50, Cl 70, SO₄² 70, HCO 50

Target Mash pH: 5.4

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.4g

Magnesium Sulphate: 2.3g

Calcium Chloride: 3.8g

Bicarb Soda: 2g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 2.4g

Potassium Metabisulphite: 1/4 teaspoon

* Default Kit ingredients; other options available. Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



^ BATCH SIZE 23L

TOTAL WATER 32.5L

MASH WATER 17L

SPARGE WATER 15.5L

MASH TEMP 30min @ 63°C

30min @ 70°C

^ BOIL VOLUME 28.5L

BOIL TIME 60m

^ PRE-BOIL GRAVITY 1.044

ORIGINAL GRAVITY 1.049

MASH EFFICIENCY 75%

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)

60 min 50g HALLERTAU MF



5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min Turn off heat, cool to 90°C

90°C HOPSTAND 20g HALLERTAU MF for 15min

CHILL to 12°C TRANSFER TO FERMENTER

FERMENT 12°C until complete



BREWER'S NOTES eg. check SG, Final Gravity, ABV...