

BLACK LAGER – SCHWARTZBIER

DARK EUROPEAN LAGER – SCHWARZBIER

OVERVIEW

This dark lager boasts a smooth roasted malt character, crisp bitterness and vibrant roasted finish.

BATCH STATISTICS

MASH WATER:	18.65 LITRES
SPARGE WATER:	12.27 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.05
FINAL GRAVITY:	1.01
ASSUMED EFFICIENCY:	73%
ABV:	5.25%
BITTERNESS:	26.7 IBU
COLOUR:	27.1 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 3.55 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 1.2 KG
JOE WHITE MALTINGS – ROASTED BARLEY – 0.2 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.1 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – SAAZ – 50g – 4.5% AA – 60 MINS – 24.8 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – SAAZ – 20g – 4.5% AA – 5 MINS – 1.9 IBU

YEAST

FERMENTIS S-23 – SAFLAGER WEST EUROPEAN LAGER (3 PKG)
ATTENUATION: 82%
FERMENTATION TEMP RANGE: 12°C – 15°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

12°C FOR 1 days
12.5°C FOR 4 days
13.5°C FOR 2 days
15°C FOR 3 days
19°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.9 G
MASH – GYPSUM (CaSO4) – 0.83 G
MASH – LACTIC ACID – 2 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

A SMOOTH ROASTED MALT CHARACTER WITH A MODERATE-HIGH BITTERNESS AND REFRESHING CRISP CRUSHABLE FINISH.