



BRIESS[®]

MALT & INGREDIENTS Co.

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Black Lager (Schwarzbier)

Recipe for 5 US gallons (19L)

Description: Clear lager yeast character and subtle coffee flavor are the distinguishing characteristics of this dark, yet surprisingly light flavored beer. A refreshing alternative to stouts and porters on a blustery winter day.

Quantity	Ingredient
8 lbs	Briess Pilsen Malt
8 oz	Briess Chocolate Malt
8 oz	Briess Black Malt
4 oz	Briess Roasted Barley
1 vial	White Labs WLP830 German Lager

Total boil time = 60 minutes

- 1.0 oz Hallertau Pelletized Hops (6% AA) – boil 60 minutes
- 1.0 oz Hallertau Pelletized Hops (6% AA) – boil 30 minutes
- 1.0 oz Hallertau Pelletized Hops (6% AA) – boil 5 minutes

Specs:

1. Mash at 157° F for 45 minutes
2. Ferment at 50° - 55° F
3. OG 1.048
4. FG 1.012
5. IBU 42
6. SRM 70
7. ABV 4.7