

Schwarzbier

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Schwarzbier is a style known for subtle roast character from roasted malts and a balanced bitterness all backed by a crisp and clean lager character. For this dark lager we used two lager strains that add much different character.



This yeast is characterized by a malty finish, balanced aroma and great flocculation. It is a strong fermenter which produces slight sulfur and low diacetyl during fermentation. This strain benefits from a diacetyl rest and conditioning.

Used to ferment lager beer in one week. Ferment at room temperature; 62 to 68°F (17-20°C) under 1.0 bar (14.7 PSI) until final gravity is obtained, generally in one week. Lager the beer at 35°F (2°C), 15 PSI, for 3 to 5 days to condition.

TASTING NOTES:

Roasty | Chocolate | Nutty

TASTING NOTES:

Cappuccino | Baker's Chocolate | Spritzy

PAIRINGS:

Miso Walnut Fudge Cookies |
White Labs Sliders

PAIRINGS:

Baba Ghanoush | Italian Sausage Pizza

STATS	
ABV(%):	4.7
IBU(ppm):	20
SRM:	66.4
OG/Plato:	1.051/12.5P
FG/Plato:	1.014/3.6P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.6
IBU(ppm):	20
SRM:	69.1
OG/Plato:	1.051/12.5P
FG/Plato:	1.015/3.8P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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YEAST:

WLP838 Southern German Lager Yeast
or WLP925 High Pressure Lager Yeast



HOPS:

BOIL
Warrior (0.75kg/60min)
Hallertau Blanc (0.5kg/10min)



MALT:

Pale Malt (245kg/ 86.2%)
Black Malt (5kg/1.8%)
Chocolate Malt (22.8kg/8.0%)
Caramel 10L Malt (11.4kg/4.0%)

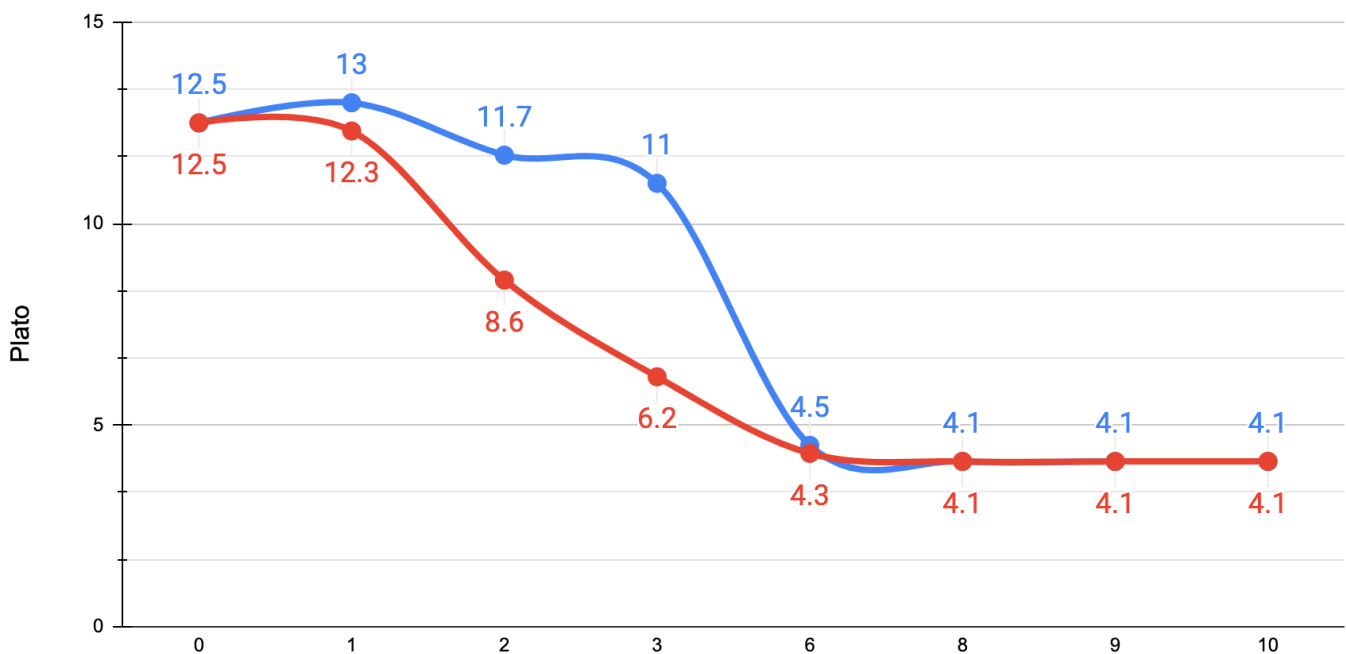


OTHER:

Servomyces (12g)
Brewzyme-D (5mL)
Clarity Ferm(230mL)

Gravity (Plato)

● WLP838- Southern German Lager Yeast ● WLP925- High Pressure Lager Yeast



	WLP838	WLP925
App. Attenuation (%):	70.6	69.0
Starting pH:	5.1	5.1
Final pH:	4.5	4.5
Ferm Temp (°C)	10	18
Ferm Temp (°F)	50	64

	WLP838	WLP925
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15