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FRANCONIA DARK SCHWARZBIER

OG: 1.049 **Color:** 22.3 SRM
FG: 1.011 **ABV:** ~5.0%
IBU: 27.1

Extract	Weight	Percent
Munich LME	3.3 lbs	41.3
Dark DME	3 lb	37.6

Steeping Grains	Weight	Percent
German Pilsner	1 lb	12.5
Carafa Special I	11 oz	8.6

Hops	Weight	IBU
Hallertauer, 60 min	1.5 oz	25.4
Hallertauer, 10 min	0.5 oz	1.7

Yeast

White Labs German Lager WLP830, Wyeast
Bohemian Lager 2124, or Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain
Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 8B - Schwarzbier

A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style. In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a "black Pils," the beer is rarely that dark; don't expect strongly roasted, porter-like flavors.

Light to moderate malt flavor, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish.

Vital Statistics:	OG: 1.046 – 1.052	SRM: 17 – 30
IBUs: 20 – 30	FG: 1.010– 1.016	ABV: 4.4 – 5.4%

Commercial Examples: Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Samuel Adams Black Lager, Krušovice Cerne, Original Badebier, Einbecker Schwarzbier, Gordon Biersch Schwarzbier, Weeping Radish Black Radish Dark Lager, Sprecher Black Bavarian

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 5 Lbs. German Pilsner Malt
- 3.25 Lbs. Munich Malt
- Replace Carafa I with Carafa II

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
