



WEYERMANN® Bamberger Hofbräu® Schwarzbier

Beer description

The use of selected Weyermann® specialty malts lends our Schwarzbier its very dark color and its nicely balanced character of roasted malts. The creamy head and the aroma of roasted coffee, dark chocolate and red berries make you want to take your first sip. The well-rounded carbonation gives the beer its high drinkability and lets you enjoy the variety of caramel, toffee, and roasted flavors. The mild finish of our Schwarzbier will make you crave another sip. Enjoy this beer with hearty Franconian snacks (Brotzeit) or strongly spiced dishes such as rack of lamb or venison. It also goes well with chocolate-based desserts.



Beer style

German Style Schwarzbier are bottom-fermented, range in color from dark red to dark brown or almost black. They have stable head, which is beige colored or light brown. Sweet roasted aromas, caramel and coffee scents characterize the bouquet. The hop aroma manifests in scents of pine and liquorice. The bitterness from the hops is weak to moderate, while the aftertaste may be dominated by a bitter sweet, toasted flavor.

Malt bill

Weyermann® Barke® Pilsner Malt	82.0 %
Weyermann® Barke® Munich Malt	9.0 %
Weyermann® CARAPILS®/CARAFOAM®	5.0 %
Weyermann® CARAFA® Special Type 3	3.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 12 min, draw partial mash and boil for 5 min, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,052 SG	12,8 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	20 IBU at the beginning of boiling
	Aroma Hop	Spalter Select	8 IBU 10 min before end of boiling
Bitter units			28 IBU

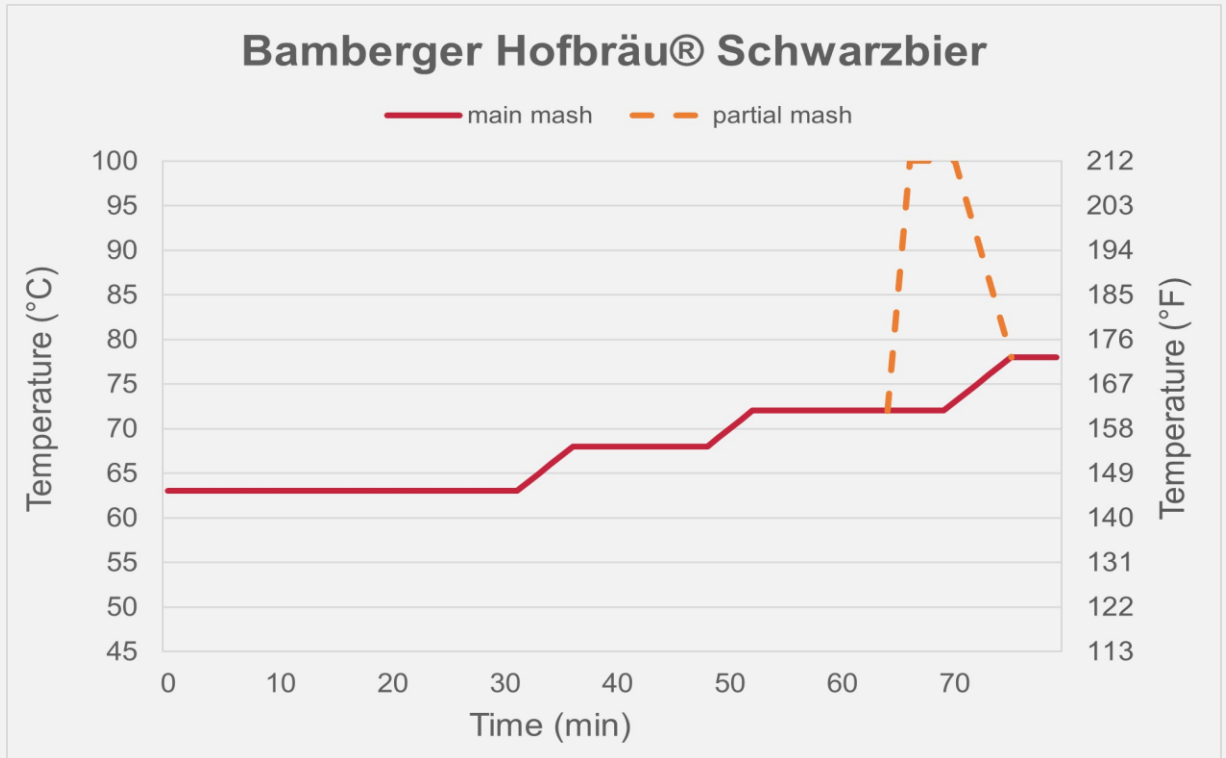


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Ingredients

Boiling time	60 minutes		
Special characteristics	SINAMAR®: Add 150 g/hl (6,2 oz/bbl), 5 min before end of boiling		
Yeast recommendation	Fermentis SafLager™ S-23	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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