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1. BJCP Style Guide, Rev 2004

4C. Schwarzbier (Black Beer)

Aroma: Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

Appearance: Medium to very dark brown in color, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-colored head.

Flavor: 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. Light to moderate noble hop flavor. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Overall Impression: A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

History: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Comments: 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.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts (such as Carafa) for the dark color and subtle roast flavors. Noble-type German hop varieties and clean German lager yeasts are preferred.

Vital Statistics: OG: 1.046 – 1.052

IBUs: 22 – 32 FG: 1.010 – 1.016

SRM: 17 – 30+ ABV: 4.4 – 5.4%

Commercial Examples: Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Einbecker Schwarzbier, Weeping Radish Black Radish Dark Lager, Sprecher Black Bavarian, Sapporo Black Beer

2. Hallmarks of Style

- a) Dark brown but not black
- b) Lager, no esters
- c) Very low roast flavor but not burnt.
- d) Smooth

3. Style Chart

<u>Brewery</u>	<u>OG</u>	<u>FG</u>	<u>Attenuation</u>	<u>Alcohol</u>	<u>IBU</u>	<u>BU/GU</u>
Schwarzbier BJCP Low	1.046	1.010	78%	4.4%	22	.48
Schwarzbier BJCP High	1.052	1.016	69%	5.5%	32	.57
Köstrizer Schwarzbier	1.050	1.012	76%	4.6%	35	.70
Mönchshof Schwarzbier	1.050	1.011	78%	4.9%		

4. How Schwarzbier are different from other beer styles

- a) Brown Porters: Schwarzbiers are less roasty. Porters tend to be ales and as such will have more esters, not as clean of fermentation profile. They can also have a caramel flavor that is not in Schwarzbiers.
- b) Baltic Porter: Schwarzbiers are not as big as Baltic porters are. The Baltic porters tend to be stronger up to 1.090 OG, have more caramel malts like the brown porters do. Roast can be similar.
- c) Munich Dunkel: Dunkels have very light to no roast flavor. Munich malt flavor is stronger. They also tend to have less IBU resulting in a sweeter beer. The color of a Dunkel is also a touch lighter.
- d) Dark American Lager: Lighter in color, less roast and Munich malt flavor. Hop flavor is also bigger in the Dark American Lager.

5. General Observations

A fun easy to drink beer, especially for people who do not like black beers. Color range is big in the medium brown to black range. Köstrizer brewed 2 versions prior to reunification. The first was 1.048 OG with 80% Munich and 20% roast. The second version was the same but white sugar was added to bring the OG to 1.056. After reunification the current beer was designed to appeal to both followings.

6. Common Judging Mistakes

- a) Desiring a strong roast character. Schwarzbier have light roast flavor from carafe malt, which is dehusked black malt, smoother less tannic than domestic roast malts.
- b) Expecting big coffee or chocolate notes.
- c) Balance of bitter to sweet, I see judges wanting a sweet beer and the next an IPA bittered beer. They are generally German balanced, in the mid range of sweet and bitter. Not as sweet as a bock nor as bitter as an ESB.
- d) Excessive hop bitterness
- e) Excessive hop flavor

7. Suggested Reading

Schwarzbier: Fade to Black Zymurgy Jan/Feb 1999

Schwarzbier Brew Your Own Jan/Feb 2002

Schwarzbier Brew Your Own Nov 2002

Schwarzbier

11/17/07 By Ted Hausotter

8. Tasting Notes

1) Köstritzer Schwarzbier

2) Einbecker Schwarzbier

3) Mystery Scharzbier #1

4) Mystery Scharzbier #2

5) Mystery Scharzbier #3

6) Mystery Scharzbier #4

7) Mystery Scharzbier #5

Schwarzbier

11/17/07 By Ted Hausotter

9. Test Schwarzbier

Circle the correct answer.

- a) Which can be stronger in alcohol, Tripel, Sweet Stout or Schwarzbier?
- b) Which can be weakest in alcohol, Strong Golden, Dry Stout or Schwarzbier?
- c) What type of roast malt does Schwarzbier breweries use, Carafe, Black Patent or Chocolate?
- d) Which has the darkest color, Schwarzbier or Munich Dunkel?
- e) Which has the darkest color, Dry Stout, Schwarzbier or Dark Strong Belgian?
- f) Are phenols allowed in the aroma and flavor of a Schwarzbier? T F
- g) Is sugar used to make commercial Schwarzbier? T F
- h) Do Trappist breweries brew Schwarzbier? T F
- i) Which has the sweeter finish, Schwarzbier or Munich Dunkel?
- j) Schwarzbiers are made with a good German ale yeast? T F
- k) Should citrus hops be noticeable in a Schwarzbier? Y N
- l) Schwarzbiers are often called the black pilsner, should they have the same hop flavor and bitterness? Y N