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First brewed in Bavaria roughly 400 years ago in cloisters by monks who utilized black ("schwarz") malts to produce this beer. It historically smokey and closer to Dunkel in color but as malting technology evolved and lager fermentation became more widely practiced, this beer slowly transformed into what it is today, a light and crisp, subtly roasty dark lager with a dry finish.

-One very important ingredient distinction to note is that while beers like Guinness, and other stouts employ **roasted barley**, Schwarzbier and other dark/black lagers only use **roasted malt**. This means that the grain is kilned and roasted after it undergoes the malting process, and is dehusked, which lends a much less acrid, bitter, and robust roast character than roasted barley.

If you are unfamiliar with this style, I would highly recommend seeking out Kostritzer Schwarzbier and/or Monschoff Schwarzbier for classic examples of the style and Sprecher Black Bavarian or Union Blackwing for American takes on the style.

Attached is a breakdown on how it stacks up next to Dunkel and Tmave in terms of stats, ingredients, and tasting notes.

The motivation for this beer is essentially having a Pils base with black malts added for color and the goal of crisp drinkability with light roasty flavors.

One good way to think about this beer in comparison to Tmave is that Schwarz has more of the bright notes like a pils and more of the roast notes and none of the in between, while Tmave has more of the rounder and softer in-between toffee, chocolate, toasty notes to fill out the high and low ends of the beer.

For on-premise accounts, I'd recommend serving this beer in tall, cylindrical or footed pils type glassware, and this beer is **not** a suitable candidate for Lukr/side pour faucets. We want to emphasize the crisp, higher carbonated nature of this beer if possible.