

SCHWARZBIER



SCHWARZ MEANS BLACK IN GERMAN BUT DON'T LET PFRIEM SCHWARZBIER'S DARK COLOR FOOL YOU. THIS IS AN ELEGANT LAGER WITH A LIGHT ROASTINESS AND HINTS OF CARAMEL AND HONEY. ONCE YOU'VE EXPERIENCED THE NOTES OF COCOA AND TOFFEE, YOU'LL BE HAPPY TO JOIN THE DARK SIDE.

INGREDIENTS

MALT

Gambrinus Pilsner, Weyermann Pilsner, Weyermann Munich II, Carafa III, CaraRed

HOPS

Perle, Tettnang

YEAST

Lager



TOFFEE, MARSHMALLOW,
DARK, ROASTY

TASTING NOTES

Marshmallow tan foam on top of a dark body with hints of deep ruby red. Cocoa and toffee lift from the glass. Drinks with a light roastiness, with hints of caramel and honey. Finishes with an earthy bitterness.

FOOD PAIRINGS

Try pairing rich, fatty and lipid-heavy foods alongside a hoppy sour beer to accentuate the acidity of the beer while also cutting the fat from the dish. Fatty meats like beef and duck that are cooked in rich buttery sauces could serve as a nice pairing. Salty foods additionally will benefit from the acidic twinge of this beer. Cured meats and salted fish are two great food examples that may work most excellent with this beer.