



## STYLE GUIDE

# BLACK LAGER

### WHAT IS A BLACK LAGER

Our East Bay Nights Black Lager is a German-style Schwarzbier. This is a dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness. The lighter body, dryness, and lack of a harsh, burnt, or heavy aftertaste helps make this beer quite drinkable.

Literally means 'black beer' in German. While sometimes called a "black Pils" the beer is rarely as dark as black or as hop-forward and bitter as a Pils.

### STYLE COMPARISON

In comparison with a Munich Dunkel, usually darker in color, drier on the palate, lighter in body, and with a noticeable (but not high) roasted malt edge to balance the malt base. Should not taste like an American Porter made with lager yeast. Drier, less malty, with less hop character than a Czech Dark Lager.

### VITAL STATS

ABV: 3.8%-4.9%  
IBU: 22-30  
SRM: 25.0-40.0

### AROMA

Low to moderate malt, with low aromatic malty sweetness and hints of roast malt often apparent. The roast character can be somewhat dark chocolate-like or coffee-like but should never be burnt. A moderately low spicy, floral, or herbal hop aroma is optional.

### 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 moderately rich, bready-malty quality. Light to moderate roasted malt flavors can have a bitter-chocolate palate that is never burnt. Medium-low to medium bitterness. Dry finish. Aftertaste of hop bitterness with a complementary but subtle roastiness in the background.

### MOUTHFEEL

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