



# ROYAL

## Black Lager

### ***Ingredients & Stats***

**Grain & Adjuncts:** Pilsner, Munich II, Chocolate Malt, Crystal 55L, Carafa Special, Black Malt

**Yeast:** House Lager Strain

**Hops:** Magnum, Crystal

**ABV:** 4.3%

**IBU:** 20

**SRM:** 27

### ***Flavor Description***

This beautifully dark lager appears heavy and bitter but is quite the opposite. The Royal Black Lager is light, malty, and extremely drinkable. The dominate malt flavor comes from a huge amount of Munich malt, which is balanced with an addition of German Pilsner malt to add a grainy character to the beer. The light additions of Chocolate Malt, Carafa Special, and Black malt provide a rich, dark color but gentle roastiness to keep this Lager extremely palatable. Sparing hop additions of German Magnum and Crystal provide a gentle bitterness all beer drinkers can enjoy.

### ***What's in a Name?***

One of the great Raleigh landmarks, and our neighbor, is the former Royal Baking Company, whose building was constructed in 1941. This building and company is an important Raleigh landmark because it was one of the many industrial manufacturing plants that sprung up in Raleigh following the Great Depression. Naming our Black Lager after this building is our way of paying homage to our area of Raleigh.

### ***History of Style***

The Black Lager, or Schwarzbier, originating in Germany around the year 1390, is believed to be one of the oldest beer styles that is currently still in existence. It is believed that the first "Black Beer" actually used ale yeast; however, it was short time later that the Germans began to use Lager yeast, thus creating the Black Lager style. This Black Lager style has become another German creation that American craft breweries have successfully adopted into their repertoire over the last couple years.

**Availability:** December through February, Draft and Growlers

**Age-ability:** Yes, 3 months

**Vegan-friendly:** Yes! We don't use animal products in this beer