

## #09 SCHWARZBIER

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **12.2**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Malt Extract - Light	3 kg (44.8%)	76.09 %	9
Liquid Extract	Liquid Malt Extract - Dark	3 kg (44.8%)	76.09 %	79
Grain	Melanoiden Malt	0.7 kg (10.4%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.4 %
Boil	Hallertau Tradition	50 g	0 min	5.6 %
Whirlpool	Amora Preta	50 g	0 min	11.2 %