

#09 SCHWARZBIER

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **21.7**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|---------|-----|
| Liquid Extract | Liquid Malt Extract - Light | 1.7 kg (42.7%) | 76.09 % | 9 |
| Liquid Extract | Liquid Malt Extract - Dark | 1.7 kg (42.7%) | 76.09 % | 79 |
| Grain | CaraMunich II | 0.38 kg (9.5%) | 73.91 % | 121 |
| Grain | Carafa I | 0.2 kg (5%) | 69.57 % | 906 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Tettnanger | 40 g | 60 min | 3.8 % |
| Boil | Tettnanger | 20 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------|
| Bohemian Lager 2124 | Lager | Liquid | 100 ml | Wyeast |