

# Nudna Klasyka : Schwawarzbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **27.8**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (16.7%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (66.7%)	79 %	22
Grain	Special B Malt	0.3 kg (10%)	65.2 %	315
Grain	Carafa	0.1 kg (3.3%)	70 %	664
Grain	Weyermann - Dehusked Carafa III	0.1 kg (3.3%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	10 %