

Schwarzbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **25.8**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Lager Simpsons | 2.3 kg (76.7%) | 81 % | 3 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (16.7%) | 80 % | 20 |
| Grain | Weyermann - Carafa III Special | 0.1 kg (3.3%) | 70 % | 1300 |
| Grain | Strzegom Barwiący | 0.1 kg (3.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | lunga | 20 g | 20 min | 11 % |
| Aroma (end of boil) | Hersbrucker | 25 g | 10 min | 3 % |
| Aroma (end of boil) | Hersbrucker | 25 g | 0 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|-------------|
| Wyeast - Pilsen Lager | Lager | Slant | 100 ml | Wyeast Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------|--------|---------|--------|
| Other | ekstrakt barwiący 9000 EBC | 27.5 g | Boil | 10 min |
| Fining | whirflock | 1 g | Boil | 5 min |
| Water Agent | gips | 1.9 g | Mash | 60 min |
| Water Agent | chlorek | 2.3 g | Mash | 60 min |

Notes

- woda:
4l destylowanej
5l Żywiec Zdrój
11l kranówki
Aug 11, 2020, 5:21 PM