#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