Schwarzbier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **18.6**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **34 liter(s) / kg**
- Mash size **81.1 liter(s)**
- Total mash volume **83.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.48 kg *(20.1%)*	85 %	4
Grain	Chocolate Malt (US)	0.09 kg *(3.8%)*	60 %	600
Grain	Carafa II	0.045 kg *(1.9%)*	70 %	1100
Grain	Briess - Pilsen Malt	1.68 kg *(70.4%)*	80.5 %	2
Grain	Simpsons - Coffee Malt	0.045 kg *(1.9%)*	74 %	500
Grain	Caraaroma	0.045 kg *(1.9%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tetnanger	20 g	60 min	4.8 %

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