

# 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*