

# Cervus SCHWARZBIER

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- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **25.4**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (33.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (52.6%)	79 %	14
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.3 kg (6.3%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %
Boil	lunga	10 g	20 min	11 %
Boil	Equinox	30 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54	Ale	Slant	500 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarna macerowana - wystadzanie	100 g	Mash	0 min

## Notes

- Macerowana kawa 100g do wystadzania  
*Feb 26, 2017, 10:49 AM*