

Death & Taxes

- Gravity **13.4 BLG**
- ABV ---
- IBU **51**
- SRM **40**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky (30-45ppm)	2.5 kg (50%)	85 %	4
Grain	Weyermann - Munich Malt I	1 kg (20%)	82 %	14
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5%)	73 %	1001
Grain	Extra black	0.25 kg (5%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.6 %
Boil	Marynka	20 g	20 min	8.6 %
Boil	Willamette	30 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 Bavarian Lager	Lager	Slant	200 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Whisky	50 g	Secondary	21 day(s)