

# Schwarz

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **27.3**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	3.4 kg (81%)	80 %	45
Grain	Jęczmień palony	0.25 kg (6%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (6%)	68 %	400
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.3 kg (7.1%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	40 min	11 %
Aroma (end of boil)	Tradition	25 g	10 min	5.5 %
Dry Hop	Tradition	25 g	2 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W 34/70	Lager	Slant	200 ml	---