

Schwarzbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **27.7**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **1070 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1123.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1353.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **595.5 liter(s)**
- Total mash volume **794 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 140 kg (70.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 25 kg (12.6%) | 79 % | 16 |
| Grain | Carafa II | 9.5 kg (4.8%) | 70 % | 1100 |
| Grain | Strzegom Czekoladowy ciemny | 9 kg (4.5%) | 68 % | 1200 |
| Grain | Viking Melanoidynowy | 5 kg (2.5%) | 75 % | 60 |
| Grain | Caraaroma | 5 kg (2.5%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 5 kg (2.5%) | 71 % | 600 |