

# Schwarzbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **17.4**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (95.6%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.23 kg (4.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	60 min	10 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %