

# Schwarzbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **20.3**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (53.4%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.4%)	79 %	22
Grain	Strzegom Karmel 150	0.35 kg (5.8%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.7%)	68 %	400
Grain	Carafa	0.25 kg (4.2%)	70 %	664
Grain	Jęczmień palony	0.09 kg (1.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Sybilla	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis