

# Schwarzbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **25.5**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale /Pils -Viking Malt	3.5 kg (77.8%)	--- %	5
Grain	Czekoladowy Vikin Malt	0.3 kg (6.7%)	60 %	800
Grain	Ciasteczkowy Viking Malt	0.2 kg (4.4%)	68 %	600
Grain	Monachijski	0.5 kg (11.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Perle	20 g	20 min	7 %
Aroma (end of boil)	Perle	20 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-35	Lager	Slant	100 ml	Gozdawa

## Notes

- Wyladzanie 76°-78°  
Dec 24, 2024, 9:03 AM