

## #075 Schwarzbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **25.8**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pilsner malt                          | 4.6 kg (78.4%) | 82 %  | 4    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.4 kg (6.8%)  | 80 %  | 20   |
| Grain | Abbey Malt<br>Weyermann                      | 0.3 kg (5.1%)  | 75 %  | 45   |
| Grain | Weyermann -<br>Carafa III                    | 0.16 kg (2.7%) | 70 %  | 1400 |
| Grain | Carafa II                                    | 0.16 kg (2.7%) | 70 %  | 1150 |
| Grain | Fawcett - Pale<br>Chocolate                  | 0.25 kg (4.3%) | 71 %  | 500  |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | lunga                | 17 g   | 60 min | 11 %       |
| Boil    | Hallertau Mittelfruh | 30 g   | 20 min | 3.8 %      |
| Boil    | Hallertau Mittelfruh | 20 g   | 10 min | 3.8 %      |

### Yeasts

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager       | Slant       | 600 ml        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>         | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------------|---------------|----------------|-------------|
| Fining      | whirfloc T          | 1.25 g        | Boil           | 10 min      |
| Other       | pożywka dla drożdży | 10 g          | Boil           | 10 min      |