

# A'la Schwarzbier

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **22.8**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (83.3%)	81 %	4
Grain	Caramunich® typ I	0.2 kg (8.3%)	73 %	80
Grain	Carafa III	0.2 kg (8.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar