

Ciemne łagodne (?)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **27.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (45.8%) | 79 % | 22 |
| Grain | Pilzneński | 2.5 kg (38.2%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.6%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnat | 22 g | 60 min | 11.2 % |
| Aroma (end of boil) | Hallertau | 20 g | 15 min | 5 % |
| Aroma (end of boil) | Hallertau | 30 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 350 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |

Notes

- słód czekoladowy i palony dodany przed samym przełożeniem do filtracji
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