

Dolny Czarnuch Chocolate

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **24.6**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

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

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (63.1%)	82 %	4
Grain	Strzegom Monachijski typ II	3 kg (29.1%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (2.9%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	35 g	60 min	10.9 %
Boil	Junga	20 g	15 min	10.9 %