

Fortuna Czarne - klon

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **28.2**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński | 4.6 kg (78%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.55 kg (9.3%) | 68 % | 601 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (5.1%) | 70 % | 1024 |
| Sugar | Maltodekstryna | 0.45 kg (7.6%) | 95 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 6.5 % |

Notes

- Maltodekstryna podbicie o 1,5 BLG
Jan 15, 2021, 7:54 PM