

# New Schwarzbier

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **28.1**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Carafa III	0.5 kg (10%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %
Aroma (end of boil)	Huell Melon	25 g	15 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	25 g	15 min	10 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %
Dry Hop	Mandarina Bavaria	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis