

# schwarzbier

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **24.5**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (51.9%)	80 %	16
Grain	Strzegom Pilzneński	1.5 kg (39%)	80 %	4
Grain	Carafa II	0.35 kg (9.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %