

# Schwarzbier Black Dragon Wheat malt

- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **32.1**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **61 min**
- Evaporation rate **16 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	1.6 kg (33.3%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (7.3%)	73 %	1001
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	601
Grain	Słód pszeniczny Bestmalz	0.25 kg (5.2%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	50 min	4.5 %
Boil	Iunga	8 g	20 min	11 %
Aroma (end of boil)	Mosaic	15 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34	Lager	Slant	200 ml	Domowe (starter z sucharów)

## Extras

Type	Name	Amount	Use for	Time
Other	Syrop z czarnego bzu do refermentacji	300 g	Bottling	---