

# Szwajowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **28.5**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.1%)	81 %	4
Grain	Strzegom Monachijski typ II	3 kg (52.6%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	800
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.5%)	68 %	400
Grain	Carafa II	0.2 kg (3.5%)	70 %	812