

książęce ciemne #5

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **38.2**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.025 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (37%) | 79 % | 22 |
| Grain | Pilzneński | 3 kg (37%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.2%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (6.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (4.9%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|---------------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Własne- 2 generacja |
|------------------|-------|-------|--------|---------------------|

Notes

- Monachijski, Pilzneński, karmel, płatki - na początku
czekoladowy - ostatnie 30min
jęczmień palony - ostatnie 10min

Drożdże albo płynna gęstwa albo suche drożdże GOZDAWA GERMAN LAGER W35 DF 1 saszetka
Aug 27, 2022, 9:40 AM