

# Schwarzbier

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **32.1**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Monachijski	1.8 kg (32.1%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.4%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	1000
Grain	Carafa III	0.4 kg (7.1%)	70 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis