

## nowy, lepszy Niemiec

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **30.1**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.1 kg (78.7%)	80.5 %	4
Grain	red active	0.2 kg (7.5%)	79 %	35
Grain	Weyermann - Chocolate Wheat	0.3 kg (11.2%)	74 %	788
Grain	Jęczmień palony	0.07 kg (2.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	13 g	60 min	2.5 %
Boil	Hallertau Spalt Select	15 g	60 min	3.9 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	5 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---