

# Schwarzbier

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **27.7**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **1070 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1123.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1353.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **595.5 liter(s)**
- Total mash volume **794 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	140 kg (70.5%)	80 %	4
Grain	Strzegom Monachijski typ I	25 kg (12.6%)	79 %	16
Grain	Carafa II	9.5 kg (4.8%)	70 %	1100
Grain	Strzegom Czekoladowy ciemny	9 kg (4.5%)	68 %	1200
Grain	Viking Melanoidynowy	5 kg (2.5%)	75 %	60
Grain	Caraaroma	5 kg (2.5%)	78 %	400
Grain	Fawcett - Pale Chocolate	5 kg (2.5%)	71 %	600