

Schwarzbier

- 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 |