

SCHWARZBIER IV

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **21.9**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (45%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Minich | 2.5 kg (45%) | 80.5 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.5%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.6%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.1 kg (1.8%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 20 g | 20 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 15 g | 5 min | 5 % |

Yeasts

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

| | | | | |
|------------------|-------|-------|--------|-----|
| Saflager W 34/70 | Lager | Slant | 420 ml | --- |
|------------------|-------|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 1.25 g | Boil | 10 min |

Notes

- jęczmień palony na koniec zacierania czekoladowy 1200 dodany do filtracji
Mar 7, 2022, 10:00 PM