

## 57 Schwarzbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **27.6**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	1.25 kg (50%)	80.5 %	15
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (10%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	70 min	13.3 %
Boil	Hallertau Blanc	15 g	10 min	7.5 %
Boil	Hallertau Blanc	15 g	1 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis