

Schwarzbier 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **22.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pale Ale /Pils -Viking Malt | 4 kg (80%) | --- % | 5 |
| Grain | Czekoladowy Vikin Malt | 0.2 kg (4%) | --- % | 800 |
| Grain | Ciasteczkowy Viking Malt | 0.3 kg (6%) | --- % | 600 |
| Grain | Monachijski | 0.5 kg (10%) | --- % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 14 % |
| Boil | Perle | 20 g | 20 min | 7 % |
| Aroma (end of boil) | Perle | 20 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| W-35 | Lager | Slant | 100 ml | Gozdawa |

Notes

- Wylądanie 76°-78°
Dec 24, 2024, 9:03 AM