

# schwarzbier 12\* blg

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- Gravity **12 BLG**
- ABV ---
- IBU **9**
- SRM **33.8**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (48.9%)	81 %	4
Grain	Monachijski	2 kg (44.4%)	80 %	16
Grain	Strzegom Barwiący	0.3 kg (6.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	30 min	3.4 %
Boil	Hallertau Spalt Select	25 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm	Lager	Dry	12 g	---