

# Schwarzbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **21.9**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.1%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.4%)	68 %	400
Grain	Carafa III	0.25 kg (4.5%)	70 %	1034