

Schwarzbier 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **23.6**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (28.1%)	81 %	4
Grain	Monachijski	4 kg (62.5%)	80 %	16
Grain	Simpsons - Crystal Medium	0.2 kg (3.1%)	74 %	300
Grain	Chocolate Malt (UK)	0.2 kg (3.1%)	73 %	887
Grain	Black (Patent) Malt	0.2 kg (3.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	5 min	3.2 %
Boil	Tettnang	35 g	20 min	3.2 %
Boil	lunga	20 g	60 min	10 %