

Szwajowe 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **23.8**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.32 kg (40.1%)	80 %	4
Grain	Monachijski	2.89 kg (49.9%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.23 kg (4%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.23 kg (4%)	73 %	1001
Grain	Simpsons - Roasted Barley	0.12 kg (2.1%)	70 %	1084

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11.58 g	60 min	10 %
Boil	Marynka	17.37 g	15 min	10 %

Notes

- 18 l do zacierania i 14 do wysładzania 3 gita kredy do zacieru
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