

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
Sep 10, 2022, 9:23 PM