

#09 SCHWARZBIER

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **12.2**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|---------|-----|
| Liquid Extract | Liquid Malt Extract - Light | 3 kg (44.8%) | 76.09 % | 9 |
| Liquid Extract | Liquid Malt Extract - Dark | 3 kg (44.8%) | 76.09 % | 79 |
| Grain | Melanoiden Malt | 0.7 kg (10.4%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.4 % |
| Boil | Hallertau Tradition | 50 g | 0 min | 5.6 % |
| Whirlpool | Amora Preta | 50 g | 0 min | 11.2 % |