

Cervus SCHWARZBIER

- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **25.4**
- Style **Schwarzbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.6 kg (33.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (52.6%) | 79 % | 14 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (6.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.05 kg (1.1%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 12.5 g | 60 min | 11 % |
| Boil | lunga | 10 g | 20 min | 11 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|-----------------|
| Mangrove Jack's M54 | Ale | Slant | 500 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|---------|-------|
| Flavor | Kawa ziarna macerowana - wystadzanie | 100 g | Mash | 0 min |

Notes

- Macerowana kawa 100g do wystadzania
Feb 26, 2017, 10:49 AM