

Schwarzbier 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **22**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	4 kg (80%)	81 %	4
Grain	Czekoladowy Viking Malt	0.2 kg (4%)	--- %	800
Grain	Ciasteczkowy Viking Malt	0.3 kg (6%)	--- %	600
Grain	Monachijski	0.5 kg (10%)	--- %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Perle	20 g	20 min	7 %
Aroma (end of boil)	Perle	20 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-35	Lager	Slant	200 ml	Gozdawa

Notes

- Wylądanie 76°-78°
Dec 24, 2024, 9:03 AM