

Schwarzbier (20241117) - 5%

Schwarzbier

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.6
Colour : 37 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.046
Final Gravity : 1.008

Fermentables (1.2 kg)

898 g - Pilsner 3.3 EBC (75%)
225 g - Munich Malt 24 EBC (18.8%)
^ The Malt Miller (UK) MAL-00-027
28 g - CaraMunich Type 1 101 EBC (2.3%)
^ Brouwmaatje (NL) BM-BL.051.311.9/1
28 g - 30 min - Steep - Carafa III 1035 EBC (...
19 g - 30 min - Steep - Chocolate Wheat 1000...
^ Brouwmaatje (NL) 051.327.5 0.5 KG

Hops (13.8 g)

60 min - 4.5 g - Magnum - 10.7% (24 IBU)
^ The Malt Miller (UK) HOP-06-009
5 min - 9.3 g - Saaz - 3.6% (3 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.14 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.08 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.29 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Fermentis Saflager Lager W-34/70
^ The Malt Miller (UK) YEA-02-032

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.45 L
Sparge Water : 5.53 L
Boil Time : 60 min
Total Water : 8.98 L



37 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
14 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 51 Mg 2 Na 20 Cl 50 SO 79 HCO 28

SO/Cl ratio: 1.6
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5 %, IBU = 26, OG = 1.047, FG = 1.009.