

# Schwarzbi er (20241117) - 5%

Schwarzbi er

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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%)  
^ Brouwnaatje (NL) BM BL 051.311.9/1  
28 g - 30 min - Steep - Carafa III 1035 EBC (...  
19 g - 30 min - Steep - Chocolate Wheat 1000...  
^ Brouwnaatje (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  
^ Brouwnaatje (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 W34/70  
^ 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

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:

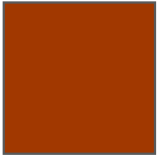
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



37 EBC

## Recipe Notes

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