

# Schwarzbier

Author: Jaime  
Category: 4 - Dark Lager  
Subcategory: C - Schwarzbier (Black Beer)



Kettle Volume: 13.71 gal (S.G.: 1.042)  
Boil Duration: 90.0 min  
Evaporation: 2.25 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11.0 gal (S.G.: 1.052)

Efficiency: 84.0%  
Attenuation: 77.0%  
Evap/Hour: 1.5 gal

## Ingredients:

3.0 tbsp 5.2 pH Stabilizer - added during mash  
10.00 lb Munich Malt  
7.00 lb French Pilsner  
10 oz Crystal Malt 40°L  
10 oz Chocolate Malt  
8.0 oz Roasted Barley  
8.0 oz Carafa Special® TYPE II  
3.0 oz Hallertau (4.5%) - added during boil, boiled 60.0 min  
1.0 oz Hallertau (4.5%) - added during boil, boiled 20.0 min  
2.0 tsp Irish Moss - added during boil, boiled 10.0 min  
1.0 oz Hallertau (4.5%) - added during boil, boiled 0.0 min  
2.0 ea White Labs WLP830 German Lager

## Style:

Recipe	Guideline
Original Gravity: 1.052	1.046 - 1.052
Terminal Gravity: 1.012	1.010 - 1.016
Color: 24.01 °SRM	17.0 - 30.0
Alcohol: 5.22%	4.4% - 5.4%
Bitterness: 27.3	22.0 - 32.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 12.78 °P	12.78 °P	Alcohol: 14.7 g	101.46 kcal
Attenuation: 77.0%	61.8%	Carbs: 17.16 g	65.19 kcal
Terminal Extract: 3.04 °P	4.88 °P	Protein: 1.2 g	4.8 kcal
% Alcohol: 5.22% ABV	4.09% ABW		Total: 171.46 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

00:03:00 Dough-In  
Liquor: 7.22 gal  
Strike: 164.75 °F  
Target: 154 °F

01:33:00 Alpha Rest

Rest: 90.0 min

Final: 154.0 °F

01:48:00 Mash Out

Heat: 15.0 min

Target: 170.0 °F

02:33:00 Sparge

Sparge Volume: 9.62 gal

Sparge Temperature: 168.0 °F

Runoff: 13.39 gal

