

# Sheringham Schwatzbier



Martin Haworth

Beer Stats

Method:

All Grain

Style:

Schwarzbier

Boil Time:

90 min

Batch Size:

30 liters *(fermentor volume)*

Pre Boil Size:

43 liters

Post Boil Size:

34 liters

Pre Boil Gravity:

1.032 *(recipe based estimate)*

Post Boil Gravity:

1.041 *(recipe based estimate)*

Efficiency:

75% *(brew house)*

Source:

Martin Haworth/GF

Calories:

149 calories *(Per 355mL)*

Carbs:

13 g *(Per 355mL)*

Created Sunday September 29th 2019

Original Gravity:

1.046

Final Gravity:

1.008

ABV (standard):

5.11%

IBU (tinseth):

24.8

SRM (morey):

26.24

Mash pH

5.74

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
3 kg	German - Pilsner	38	1.6	49.8%
2.3 kg	German - Munich Light	37	6	38.1%
0.3 kg	German - CaraMunich I	34	39	5%
0.3 kg	German - Carafa III	32	535	5%
0.13 kg	Belgian - Chocolate	30	340	2.2%
6.03 kg	Total			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
55 g	Hallertau Mittelfruh	Pellet	3	Boil	60 min	16.34	55%
22.5 g	Hallertau Mittelfruh	Pellet	3	Boil	30 min	5.14	22.5%
22.5 g	Hallertau Mittelfruh	Pellet	3	Boil	15 min	3.32	22.5%

## Mash Guidelines

Amount	Description	Type	Temp	Time
18 L	Strike at 73C	Infusion	67 °C	60 min
6.5 L	Add 8L at 100C to raise to 75C	Infusion	75 °C	10 min
10 L	10L sparge	Sparge	75 °C	10 min
10 L	2nd sparge as necessary	Sparge	75 °C	10 min
Starting Mash Thickness: 3.1 L/kg				

## Yeast

Fermentis - Saflager - German Lager Yeast W-34/70

Amount:	3		
Attenuation (avg):	83%	Flocculation:	High
Optimum Temp:	9 - 22 °C	Starter:	No
Fermentation Temp:	12 °C	Pitch Rate:	1.5 ( <i>M cells / ml / ° P</i> ) 515 B cells required

Priming

Method: sucrose    Amount: 189.4 g    CO<sub>2</sub> Level: 2.44 Volumes

Target Water Profile    Martin's Water Profile

Ca <sup>+2</sup>	Mg <sup>+2</sup>	Na <sup>+</sup>	Cl <sup>-</sup>	SO <sub>4</sub> <sup>-2</sup>	HCO <sub>3</sub> <sup>-</sup>
0	0	0	0	0	0
WATER calculations not done here					

Quick Water Requirements

Water	Liters
Total mash water needed	58
Strike water volume at mash thickness of 3.1 L/kg	18.7
Remaining sparge water volume	39.3
Grain absorption losses	-3
Mash Lauter Tun dead space	-1
Amount going into kettle	54
Boil off losses	-9
Hops absorption losses	-15
Amount going into fermentor	30
Total:	58
Equipment Profile Used:	My Equipment (default)

Notes

First draft.....