

Schwartzzy

Brew Type: All Grain
Style: Schwarzbier (Black Beer)
Batch Size: 5.00 gal
Boil Volume: 6.41 gal
Brewhouse Efficiency: 75.00 %

Date: 10/9/2010
Brewer: Ed
Assistant Brewer:
Boil Time: 60 min

Brewing Steps

Check	Time	Step
	10/9/2010	Clean and prepare equipment.
	--	Measure ingredients, crush grains.
	--	Prepare 7.74 gal water for brewing
		Prepare Ingredients for Mash
		Amount Item Type
	--	7.00 lb Pilsen Malt 2-Row (Briess) (1.0 SRM) Grain
	--	1.00 lb Crystal, Dark (Joe White) (110.0 SRM) Grain
	--	0.50 lb Black (Patent) Malt (500.0 SRM) Grain
	--	0.25 lb Chocolate (Briess) (350.0 SRM) Grain
	--	0.25 lb Roasted Barley (Briess) (300.0 SRM) Grain
	2 min	Mash Ingredients
		Mash In: Add 11.25 qt of water at 165.4 F
	75 min	- Hold mash at 150.0 F for 75 min
	--	Sparge with 4.93 gal of 168.0 F water.
	--	Add water to achieve boil volume of 6.41 gal
	--	Estimated Pre-boil Gravity is: 1.042 SG with all grains/extracts added
		Boil Ingredients
		Boil Amount Item Type
	Boil for 60 min	60 min 0.50 oz Galena [12.80 %] (60 min) Hops
		30 min 0.50 oz Galena [12.80 %] (30 min) Hops
		15 min 1.00 items Whirlfloc Tablet (Boil 15.0 min) Misc
		5 min 1.00 oz Tettnang [3.50 %] (5 min) Hops
	--	Cool wort to fermentation temperature
	--	Add water (as needed) to achieve volume of 5.00 gal
	--	Siphon wort to primary fermenter and aerate wort.
		Add Ingredients to Fermenter
		Amount Item Type
	--	1 Pkgs Bavarian Lager (Wyeast Labs #2206) Yeast-Lager
	10/9/2010	Measure Original Gravity: _____ (Estimate: 1.048 SG)
	10/9/2010	Measure Batch Volume: _____ (Estimate: 5.00 gal)
	12 days	Ferment in primary for 12 days at 54.0 F
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	Ferment in primary for 12 days at 54.0 F	Add Ingredients to Primary
		Amount Item Type
		1.00 tsp Yeast Nutrient (Primary 3.0 days) Misc
	10/21/2010	Transfer to Secondary Fermenter
	50 days	Ferment in secondary for 50 days at 50.0 F

	12/10/2010	Transfer to Tertiary Fermenter
	7 days	Ferment in tertiary for 7 days at 68.0 F
	12/17/2010	Measure Final Gravity: _____ (Estimate: 1.012 SG)
	--	Keg beer at 35.0 F at a pressure of 11.7 PSI
	4.0 Weeks	Age for 4.0 Weeks at 40.0 F
	1/14/2011	Sample and enjoy!

Taste Rating (50 possible points): 5.0