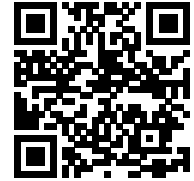


# Juodulys

Kiekis: 17 litrų  
Efektyvumas: 84 %  
Stilius: Schwarzbier  
Aludaris: Evaldas\_S  
Receptas sukurtas: 2015-06-26 13:10:10  
Receptas modifikuotas: 2015-12-28 11:35:32

OG: 1.073  
FG: 1.020  
ABV: 7.0 %  
IBU: 18  
EBC: 34  
IBU/OG: 0.24 (jaučiami apyniai, dominuoja salyklas)



2026-05-13

## Fermentuojamos medžiagos

Pavadinimas	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
BEST Heidelberg salyklas	3.0	3.500	72.2
Miuncheno salyklas	15.0	1.000	20.6
CaraCrystal	150.1	0.250	5.2
Skrudintas miežių salyklas 'Chocolate Dehusked'	803.6	0.100	2.1
		<u>4.850</u>	

## Apyniai

Pavadinimas	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Tettnanger (German)	Granulės	Virimui (kartumui)	5.0	11.7	20	45
Tettnanger (German)	Granulės	Aromatui (virimui)	5.0	3.9	8	30
Tettnanger (German)	Granulės	Aromatui (virimui)	5.0	2.2	7	15
					<u>35</u>	

## Mielės

Pavadinimas	Kiekis (g)
Saflager S-23	12.0

## Pastabos

Use a step-mash schedule of 30 minutes at 50° C, 30 minutes at 63° C and 30 minutes at 69° C. Finally, raise the temperature to 77° C for the mash-out. Sparge slowly for about 90–120 minutes. Boil between 90 and 120 minutes. Add the bittering hops about 15 minutes into the boil, the flavor hops about 30 minutes before shut-down and the aroma hops about 15 minutes before shut-down. Heat-exchange, aerate the wort and pitch your yeast. Ferment in the 50–60° F range, slightly above the standard temperature for lager fermentation. Primary fermentation should be finished in two weeks. When the beer is virtually still and has reached the final gravity, rack it to your secondary fermenter for lagering.

Start the lagering period by gradually reducing the brew's temperature by about 2° F per day. Eventually, get the temperature down to at least 38° F, at which point all yeast activity stops. If possible, drop your beer's temperature to 28° F, the lagering temperature preferred by German brewers. Lager your schwarzbier for at least four weeks.

Rack the schwarzbier before priming and bottling. Then let the packaged beer rest at about 40° F (4° C) for about a month to mellow out. Serve it at around 45° F (8° C).