

# Black Witbier "WitBlack"

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **31.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (88.2%)	81 %	6
Grain	Strzegom Czekoladowy 1200	0.2 kg (5.9%)	68 %	1202
Grain	Strzegom pszenica prażona	0.2 kg (5.9%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra Indyjska	20 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Spice	Skórka Słodkiej Pomarańczy	20 g	Boil	15 min
Spice	Skórka Cytryny	20 g	Boil	15 min