

Czorny Witbir

- Gravity **12.5 BLG**
- ABV ---
- IBU **35**
- SRM **34.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (35.4%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1.2 kg (21.2%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (8.8%) | 80 % | 2 |
| Grain | Wheat, Flaked | 1 kg (17.7%) | 77 % | 4 |
| Grain | Briess - Midnight Wheat Malt | 0.35 kg (6.2%) | 55 % | 1084 |
| Grain | Strzegom Karmel 150 | 0.6 kg (10.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Ultra | 20 g | 40 min | 7.5 % |
| Boil | Mandarina Bavaria | 50 g | 10 min | 7.6 % |
| Boil | Ultra | 30 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| Wyeast 3944 Belgian Witbier | Ale | Liquid | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Kolendra | 10 g | Boil | 3 min |
| Spice | Curacao | 10 g | Boil | 3 min |