

# 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 |