

Czorny Witbir

- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **38.2**

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 | 0.1 kg (1.8%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (8.8%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Zythos | 15 g | 40 min | 8.9 % |
| Boil | Mandarina Bavaria | 50 g | 10 min | 7.6 % |
| Boil | Zythos | 35 g | 10 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------|
| M21 Craft Series Belgian Wit | Ale | Liquid | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Spice | Skórka świeżej pomarańczy | 10 g | Boil | 3 min |
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Skórka świeżej pomarańczy | 10 g | Boil | 10 min |

| | | | | |
|-------|------------------------|------|------|--------|
| Spice | Kolendra | 10 g | Boil | 3 min |
| Spice | Skórka świeżej cytryny | 5 g | Boil | 10 min |
| Spice | Skórka świeżej cytryny | 5 g | Boil | 3 min |