

# Wit White & Black

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **20.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (32.6%)	82 %	5
Grain	Strzegom Pilzneński	0.5 kg (10.9%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (43.5%)	80 %	5
Grain	red crystal	0.35 kg (7.6%)	--- %	400
Grain	Karmelowy Strzegom	0.25 kg (5.4%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	15 min	8.8 %
Boil	Mosaic	15 g	15 min	12 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Cascade	15 g	15 min	5.2 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	20 min