

# 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 swiezej pomaranczy	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