

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 |