Czorny Witbir

- Gravity **12.5 BLG**
- ABV **---**
- IBU **35**
- SRM **34.7**

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	0.6 kg *(10.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ultra	20 g	40 min	7.5 %
Boil	Mandarina Bavaria	50 g	10 min	7.6 %
Boil	Ultra	30 g	10 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3944 Belgian Witbier	Ale	Liquid	125 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	10 g	Boil	3 min
Spice	Curacao	10 g	Boil	3 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.