

Fake Black Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **27.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Malt Pszeniczny | 1.6 kg (45.1%) | 82 % | 5 |
| Grain | Viking Malt Pilznieński | 1.6 kg (45.1%) | 80 % | 3.75 |
| Grain | Weyermann Carafa II | 0.2 kg (5.6%) | 65 % | 1150 |
| Grain | Castle Malting Wheat Chocolat | 0.15 kg (4.2%) | 77 % | 950 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Saaz 2019 | 15 g | 60 min | 3.5 % |
| Boil | Marynka 2020 | 10 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 11.5 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 5 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | Curacao | 15 g | Boil | 5 min |
|-------|---------|------|------|-------|

Notes

- Łuska ryżowa 50 g.
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