

# 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 Pilzneński	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
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## Notes

- Łuska ryżowa 50 g.  
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