

## 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 |
|-------|---------|------|------|-------|

## Notes

- Łuska ryżowa 50 g.  
*Nov 4, 2020, 10:51 AM*