

Zjarany Wit Stwosz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (22.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (22.2%) | 85 % | 3 |
| Grain | Wheat, Torrified | 0.5 kg (11.1%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Sybilla | 15 g | 15 min | 3.5 % |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|---------------|----------------|-------------|
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Skórka Bergamotki | 20 g | Boil | 5 min |
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Aframon | 10 g | Boil | 5 min |