

## #15 Wit Stwosz

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2.4 kg (50%)   | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2.2 kg (45.8%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.2 kg (4.2%)  | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 25 min | 13.5 %     |

### Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 2000 ml | Fermentum Mobile |

### Extras

| Type  | Name         | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | łuska ryżowa | 150 g  | Mash    | ---  |