

Wit Stwosz

- Gravity **13.6 BLG**
- ABV ---
- IBU **24**
- SRM **4.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.5 kg (37.5%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	4.5 %
Boil	Styrian Golding	10 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %
Boil	Styrian Golding	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis S-33	Wheat	Dry	11.5 g	Safbrew
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Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Flavor	Curacao	30 g	Boil	15 min
Flavor	Kolendra	20 g	Boil	15 min