

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

|                |       |     |        |         |
|----------------|-------|-----|--------|---------|
| Fermentis S-33 | Wheat | Dry | 11.5 g | Safbrew |
|----------------|-------|-----|--------|---------|

### 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 |