

## #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	---