

# 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  |