

# Hoppy Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (12.5%)	85 %	5
Grain	Wheat, Flaked	1 kg (25%)	77 %	4
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	15 g	60 min	4.8 %
Boil	Pacifica (NZ)	15 g	30 min	4.8 %
Boil	Pacific Jade	10 g	20 min	13 %
Boil	Pacific Jade	20 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	10 g	Boil	15 min
Flavor	Coriander Seeds	10 g	Boil	5 min
Flavor	Bitter Orange Peel	10 g	Boil	15 min
Flavor	Bitter Orange Peel	10 g	Primary	5 day(s)