

# Belgian Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.7**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.5 kg (50%)	85 %	5
Grain	Briess - Pilsen Malt	1.5 kg (30%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (10%)	80 %	6
Adjunct	Briess - Red Wheat Flakes	0 kg	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle K-97	Wheat	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Orange zest	5 g	Boil	0 min
Spice	coriander	10 g	Boil	0 min