

Citrus witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Wheat Malt, White | 1.9 kg (52.8%) | 85 % | 5 |
| Grain | Briess - Pilsen Malt | 1.7 kg (47.2%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 60 min | 3.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Simcoe | 5 g | 10 min | 13.2 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Simcoe | 5 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 75 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Spice | Coriander seeds | 12 g | Boil | 10 min |
| Flavor | Orange peel | 95 g | Boil | 10 min |
| Spice | Cardamon | 6 g | Boil | 10 min |
| Flavor | Ginger | 50 g | Boil | 10 min |